Occurrence of Foodborne Illness Risk Factors in Retail Restaurants, Grocery Stores and Schools within Benton and Franklin Counties

Benton-Franklin Health District (BFHD)

Baseline Retail Food Establishment Risk Factor Study Report 2018

March 21, 2018

Background

Introduction and Purpose

Methodology

A. Facility selection
B. Selection of Sample Size
C. Data collection
D. Data points
E. Management Systems Assessment Scoring
F. Data Entry
G. Quality Control

Results

A. Percent (%) breakdown of the top five OUT of compliance primary data items.
    1. All facility types
    2. Individual facility types
B. Percent (%) breakdown of compliance rates as they relate to the five foodborne illness risk factors.
C. Percent (%) contribution of individual data items to compliance rates within each of the 5 foodborne illness risk factors.
D. Certified Food Protection Manager
E. Management Systems Assessment

Background

Regulatory and industry retail food safety programs across the nation commonly aim to reduce the amount of foodborne illness incidents in their communities as a priority public health goal. While reducing the presence of foodborne illness in a community is a valuable public health goal, only a small proportion of foodborne illness incidents are reported to public health, making them a potentially unreliable measure of program performance (Scallen et al. 2011). Instead, as a means to measure the performance and progress of a retail safety food program, the food safety community commonly focuses on measuring the risky practices and behaviors in retail food establishments that most often contribute to foodborne illness outbreaks. The Centers for Disease Control and Prevention (CDC) Surveillance Report for 1988-1992 identified the food preparation practices and behaviors that are most often associated with foodborne outbreaks as:

- Food from unsafe sources
- Improper holding time/ temperature
- Inadequate cooking
- Poor personal hygiene
- Contaminated equipment/ prevention of contamination (Centers for Disease Control and Prevention [CDC] 1996)

The U.S. Food and Drug Administration (FDA) termed these contributing factors "foodborne illness risk factors" (risk factors) (Food and Drug Administration 2000). Data from the study of foodborne illness risk factors in a community can be used to identify which risk factors are most present and/ or in need of priority attention, and subsequently to develop strategies to reduce or eliminate these practices. Over time, these measurements can be used to assess the success of a jurisdiction's program in reducing the occurrence of foodborne illness risk factors and, ultimately, to enhance food safety and public health in the community.

Introduction and Purpose

The Benton-Franklin Health District (BFHD) is a local health authority located in South-Eastern Washington State. Benton and Franklin counties contain several rural communities, as well as three metropolitan cities, Pasco, Kennewick, and Richland (together commonly called the Tri-Cities), which are ranked as the fourth largest metropolitan area in Washington State. The Benton-Franklin Health District Food Program is responsible for regulating 1,350 annual permits, and approximately 1,100 temporary food establishments, with a staff of six Environmental Health Specialists, an Environmental Health Technician, and a Food Program Supervisor. Benton and Franklin counties are home to a diverse range of industries, the largest of which are Department of Energy national research laboratories, and a large agricultural community. As a result of this demographic diversity, the foodservice offered in Benton and Franklin counties is extremely varied, ranging from modern cuisine to traditional ethnic cuisine, as well as a robust wine industry and a wide range of corporately owned, fast-food options.

The Benton-Franklin Health District enrolled in the FDA's Voluntary Retail Program (VRP) Standards in 2014. As a part of meeting Standard 9, the FDA requires that a jurisdiction conducts a Retail Risk Factor Assessment on the occurrence of foodborne illness risk factors in retail food establishments. BFHD conducted a Retail Risk Factor Assessment study over the course of 2017-2018 (2017-2018 BFHD Study) to establish a baseline of the presence of foodborne illness risk factors in full-service restaurants, quick-service restaurants, retail food stores (grocery) and schools within Benton and Franklin counties. The results of the 2017-2018 BFHD Study will be used over the following five years to:

1. Identify which foodborne illness risk factors are in need of most priority attention.
2. Identify potential correlations between training and management systems and the control of foodborne illness risk factors, such as the presence of a certified food protection manager (CFPM), the complexity of an on-site training program, or the experience level of on-site management.
3. Develop strategies to reduce or eliminate the occurrence of priority foodborne illness risk factors.
4. Track change in occurrence of foodborne illness risk factors over time.

Additionally, the Benton-Franklin Health District will use the results of the 2017-2018 Study to aid in food safety program improvement, quality improvement and strategic planning within the Health District.

Methodology

Benton-Franklin Health District utilized methodology developed by the FDA for design of the BFHD 2017-2018 Study. The 2017-2018 BFHD Study closely models the protocols for study design and data collection presented in the FDA guidance document entitled, *Study on the Occurrence of Foodborne Illness Risk Factors in Selected Retail and Foodservice Facility Types (2013-2024), Protocol for the Data Collection in Restaurant Facilities.*

A. Facility Selection

To achieve the criteria under Standard 9 of the FDA Voluntary Retail Food Program Standards, a jurisdiction must ensure that data collection and analysis occurs for all facility types under its regulatory jurisdiction within a 60 month cycle. The following facility types must be represented within the 60 month window:

Table 1. Facility Types Required to be Represented by FDA VRP Standard 9	
Industry Segment	**Facility Type**
Restaurants	Full Service Restaurants Quick Service Restaurants
Retail Food Stores	Deli Departments Meat Departments Seafood Departments Produce Departments
Institutions	Schools Hospitals Nursing Homes

The Benton-Franklin Health District elected to include the following facility types in the 2017-2018 Study:

Table 2. Facility Types Included by BFHD in the 2017-2018 Study	
Industry Segment	**Facility Type**
Restaurants	Full Service Restaurants Quick Service Restaurants
Retail Food Stores	Deli Departments Seafood Departments Produce Departments
Institutions	Schools

Assessments for the remaining facility types will be conducted on separate years in the 5-year self-assessment cycle.

B. Selection of Sample Size

Facilities selected for the study were categorized based on the following descriptions:

Table 3. Categories and Descriptions of Selected Facilities

Facility Type	(n)	Description
Full Service Restaurants	n=230	Establishments where customers place their order at their table, are served their meal at the table, receive the service from the wait staff, and pay at the end of the meal.
Quick Service Restaurants	n=213	Restaurants where customers order and pay for their meals at a counter or drive-through window.
Retail Food Store Delis	n=35	Areas within a retail food store where ready-to-eat food, such as luncheon meats, salads, or sandwiches are made on-site.
Retail Food Store Produce	NA	Areas in a retail food store where produce is cut, prepared, and stored for sale in a ready-to-eat form.
Retail Food Store Seafood	NA	Areas in a retail food store where seafood is cut, prepared, stored, and displayed for sale to the customer, or facilities that receive, store and sell live molluscan shellfish.
Schools	n=76	School food service facilities where meals are prepared on-site, including kitchens that also receive food from a base kitchen, ship food to another site, or a combination of both. Facilities that receive the majority of their food from an off-site kitchen (satellite schools) were not included in this study.

A facility list was generated by Benton-Franklin Health District's electronic records system and then categorized by hand. Once the final facility lists were generated, each facility was assigned an associated number, and a random number draw was conducted to determine which facilities were to be included in the study.

Initially, it was decided that a 95% confidence level, plus or minus 5%, would be used to select a sample size for the 2017-2018 BFHD Study. A sample size was determined at this confidence level, and submitted to the FDA for verification. During a subsequent meeting with program management and Susan Shelton, the Washington State Department of Health Food Safety Program Public Health Advisor for Eastern Washington (WaDOH Public Health Advisor), a revised plan was drafted, as the sample size at the 95%±5% confidence level was significantly larger than expected. A final determination was made that a 95% confidence level, plus or minus 10% would be used when determining a sample size for restaurants, schools and delis. Because Benton or Franklin counties do not have any stand-alone seafood or produce production markets, a decision was made that retail food stores (groceries) with delis would be selected based on the 95%/±10 confidence level, and that only seafood or produce departments associated with those selected facilities would be included in the study.

Table 4. Sample Size Selection at Various Confidence Levels			
Facility type	**Total facilities**	**95% ± 5**	**95% ± 10**
Full service restaurants	230	145	68
Quick service restaurants	213	138	67
Schools	76	64	43
Retail food store delis	35	32	26
Retail food store seafood	NA	NA	NA
Retail food store produce	NA	NA	NA

Facilities were determined to be ineligible for the study if they met at least one of the following criteria:

1. Currently in non-compliance status. This was defined as a facility that was due for a second or further re-inspection, or in a probationary period following a recent closure.
2. Major language barrier. This was defined as a facility that had no on-site translator in a language for which Benton-Franklin Health District was also not able to accommodate translation. In most cases, this determination was made when an assessor entered a facility.
3. Facility was no longer in operation (voluntary closure).
4. Facility was closed by the Benton-Franklin Health District. Closure was required when assessors observed conditions that posed an imminent health risk (e.g., no water, insufficient refrigeration capacity, excessive critical violations).
5. Did not meet study criteria. This occurred if an assessor arrived and determined that a facility did not meet the facility description set for the study (e.g., a retail food store that did not have a deli).

The original facility lists that were drawn at the 95%/±5% confidence level were retained and used as alternate lists. When a facility was removed from the study, a new one was randomly drawn from the alternate list. Over the course of the study, 22 facilities were removed from the study (non-compliance (10), language (3), voluntary closure (7), imminent health closure (1), and study criteria (1)).

C. Data Collection

Two data collectors were assigned to assess the selected facilities, which were surveyed in two phases. Phase one included assessments of full service and quick service restaurants, and phase two included assessments of schools and retail food stores. A third data collector was added during phase two, and the food program manager was used as a backup data collector when necessary. The WaDOH Public Health Advisor trained the BFHD food program manager and two initial data collectors on interpretation of the data items, the data collection form, and marking instructions. David Engelskirchen, the FDA Branch 3 Retail Food Specialist, was consulted by WaDOH after each meeting to verify our discussions. Before commencement of phase one, the data collection group shadowed the

WaDOH Public Health Advisor on a risk factor assessment in BFHD jurisdiction to observe and learn how to conduct the assessments.

To assess risk factors, data collectors conducted unannounced visits at each facility. In addition to observations of on-site activity, an interview concerning management systems was conducted with the person who identified themselves as the manager, or person-in-charge. Retail food store delis were assessed by two data collectors simultaneously—one to interview the manger, and one to measure temperatures and observe activity. Assessments conducted for the study were not considered regulatory visits, and instead were recorded as educational visits. In contrast to FDA's methodology, conditions observed during the assessments that posed a public health risk *were* corrected during the visit on the direction of the data collector. A follow up letter was sent to the facility documenting any critical violations observed during the assessment, however no fines or regulatory follow up visits were generated based on the assessments.

A modified version of the FDA data collection form (*FDA Food Program Foodborne Illness Risk Factor Study Restaurant Data Collection Form)* was developed for data collectors to use in the field. The modified data collection form condensed the seventeen pages of information contained in the FDA data collection form, down to two pages. To ensure data collectors were proficient with using the modified form, for their first five assessments, each data collector filled out the full-length FDA form in tandem with the modified form.

D. Data Points

Data was collected on 51 separate data points and recorded as:

- **IN**= Item was observed to be "in compliance" with Food Code provisions.
- **OUT**=Item was observed to be "out of compliance" with Food code provisions.
- **NA**=Item was not applicable to the food service operation. *For example if a facility never receives or handles raw animal products, data points 3A and 3B would be marked "NA".*
- **NO**=Item was part of the usual practice of the food establishment, but was not observed during the assessment. *For example, in a facility that cooks raw animal products to order, but where cooking was not observed during the assessment, data points 9A-F would be marked "NO".*

Data items 1-10 are termed by FDA as "primary data items" to denote that they are of high priority. Primary data items were designated based on the five foodborne illness risk factors, also known as the preparation practices and behaviors that are most often associated with foodborne outbreaks. The table below shows all 51 data items placed under the appropriate foodborne illness risk factor category, with primary data items in bolded type. A comprehensive view of all data items can be found in the appendix of this report.

Table 5. Data Item Sorted by Risk Factor	
(CDC) Risk factor Category	**Data items included (primary data point)**
Food from unsafe sources	16A, 16B, 16C, 16D, 17A, 17B, 17C, 17D, 17E, 17F, 17G, 17H
Improper holding time/ temperature	**5A, 5B, 5C, 6A, 6B, 6C, 7A, 7B, 7C, 7D, 7E, 8A, 8B, 8C, 8D**, 13, 14A, 14B
Inadequate cooking	**9A, 9B, 9C, 9D, 9E, 9F, 10A, 10B, 10C**
Poor personal hygiene	**1A, 1B, 2**, 11A, 11B, 12A, 12B, 12C
Contaminated equipment/ prevention of contamination	**3A, 3B, 3C, 3D, 3E, 4A, 4B, 4C, 4D**
Other items	**Data Items Included**
OTHER chemicals	18A, 18B
OTHER allergy awareness	19A, 19B
OTHER adequate equipment and facilities	15A, 15B, 15C, 15D, 15E, 15F

The 2013 FDA food code was selected as a standard of measurement for this study. The current Washington State Retail Food Code is based on the 2009 FDA Food Code, with Washington State specific modifications. Notable modifications Washington State made when adopting the 2009 FDA Food Code are removing date marking requirements for ready-to-eat food, and removing the option to extend time as a public health control marking to 6 hours. Additionally, Washington State's retail food code does not require the presence of a certified food protection manager (CFPM) as included in the 2013 FDA Food Code. BFHD chose to retain date marking, and the presence of a certified food protection manager as data points in this study, while the 6 hour time as a public health control data point was removed.

E. Management Systems Assessment Scoring

FDA's protocol for data collection suggests that a management systems assessment be conducted for *one* of the five foodborne illness risk factor categories at each facility, to include all primary data points under that one risk factor. The management systems assessment is expressed by FDA as a 1-4 scoring scale to measure how well-developed on-site procedures, training, and monitoring are for a given topic. Since BFHD's Risk Factor Study encompassed far fewer facilities than the FDA's, it was decided that a management system assessment would be conducted for nine of the ten primary data items. The tenth primary data item, date marking, was excluded from the management assessment because it is not currently a requirement in Washington State, and therefore food establishments were unlikely to have procedures, training or monitoring in place for this item. The FDA set scoring scale was expanded to include a "0" for the purpose of capturing when an establishment had no evidence of that management element in place.

Each element of a complete management system (procedures, training, and monitoring, or "PTM") were scored on the following scale:

Table 6. Scale Used to Score a Complete Management System

- **Procedures** = A defined set of actions adopted by food service management for accomplishing a task in a way that minimizes food safety risks.
- **Training =** Management informs employees what the procedures are and teaches the employees how to carry them out.
- **Monitoring =** Routine observations and measurements made by management to determine if procedures are being followed and maintained.

Item	Score	Explanation
PTM	**0**	The establishment had no routine *(procedure*, *training, monitoring)* in place for this task
P	**1**	Management is able to describe the critical limits for the *(specific risk factor)* procedure
	2	Management is able to describe the steps/tasks that are performed to ensure the identified critical limits for the *(specific risk factor)* procedure are achieved
	3	Management is able to identify specific employees responsible for correctly performing the *(specific risk factor)* procedure
T	**1**	Management is able to describe that the critical limits for *(the specific risk factor)* are included in their food employee training program
	2	Management is able to describe the methods for providing training to food employees on the critical limits and procedures for *(the specific risk factor)*
	3	Management is able to identify specific employees responsible for training on *(the specific risk factor)* procedure
M	**1**	Management is able to confirm that the critical limits *(for the specific risk factor)* are included in the establishment's monitoring program
	2	Management is able to describe how and when monitoring of *(the specific risk factor)* is conducted
	3	Management is able to identify specific employees responsible for monitoring of *(the specific risk factor procedure)*
PTM	**4**	Management is able to produce written materials that support the implementation of *(the procedure, training, monitoring of the risk factor)* within their establishment

Each of the management topics, and related questions, were assessed independently of one another. The sum of "yes" responses within each management element were calculated and interpreted as:

- **0** = The food establishment has **non-existent** (procedures/ training/ monitoring) in place for this task
- **1-2**= The food establishment has an **underdeveloped** (procedure/ training program/ monitoring program) in place for this task
- **3-4**= The food establishment has a **well-developed** (procedure/ training program/ monitoring program) in place for this task

F. Data Entry

Data from each assessment was entered into a custom Excel data entry portal, which was created for BFHD by a WaDOH Public Health Advisor. Establishment information, each data point, and each management assessment element were broken into 166 separate columns to enter data. After the data collection phase of the 2017-2018 Study, BFHD was granted an extension until March, 2018 to complete phase three of the project—data analysis and report writing.

G. Quality Control

To preserve consistency of the data within each facility type, each data collector was assigned as the primary data collector for one facility type. When needed, a second data collector would assist with another's category, but only after shadowing the primary data collector on an assessment of a facility in their respective category. After each assessment, for their first five assessments, the data collectors met to discuss questions and concerns, and complete the data collection form as a group. Further, throughout the two phases of data collection, regular meetings were held by the data collectors to discuss consistency, clarify questions, and review each other's data collection forms. WaDOH and the FDA regional food safety specialist were consulted anytime there was a question on marking instructions or consistency.

Results

The results of the 2017-2018 Benton-Franklin Health District Risk Factor Study are presented in 6 parts:

A. Percent (%) breakdown of the top five OUT of compliance primary data items.
B. Percent (%) breakdown of OUT of compliance rates as they relate to the five foodborne illness risk factors.
C. Percent (%) contribution of individual data items to OUT of compliance rates within each of the 5 foodborne illness risk factors.
D. Presence of a Certified Food Protection Manager in relation to OUT of compliance rates.
E. Results of Management Systems Assessment
F. Other
    1. Strength of employee health policies.
    2. Allergen Awareness

As current Washington State Food Code does not require date marking of ready-to-eat, TCS foods, date-marking data points were left out of all comparative analysis graphics for this report. Additionally, only three observations of Grocery Produce facilities were completed during the course of the study. Due to this limited sample size, data collected from Grocery Produce facilities were left out of all comparative analysis as well.

A. Percent (%) Breakdown of the Top Five OUT of Compliance Data Items

1. All facility types.

The top five OUT of compliance data items over all facility types combined was determined by dividing the number of OUT responses for each data item with the total number of observations made ("IN" and "OUT"). Only primary data items were used when considering the top five out of compliance data items.

Cold holding of TCS food had the highest percentage of observations OUT of compliance, at 57.85%. Hot TCS food found improperly cooling was found out of compliance at a rate of 54.55%, and improper cooling methods followed, with 51.67% of observations OUT of compliance. Next, manual warewashing practices were found OUT of compliance at a rate of 34.69%. Data point number 1, Employees Practice Proper Handwashing, was considered OUT of compliance if a data collector observed either a food worker fail to wash their hands when required, or fail to wash their hands properly. Hands cleaned properly was the fifth overall most OUT of compliance data item, at a rate of 29.28%, however, combining the two handwashing actions (washed improperly, and failed to wash) increases handwashing to the fourth highest OUT of compliance item with an OUT of compliance rate of 39.23%.

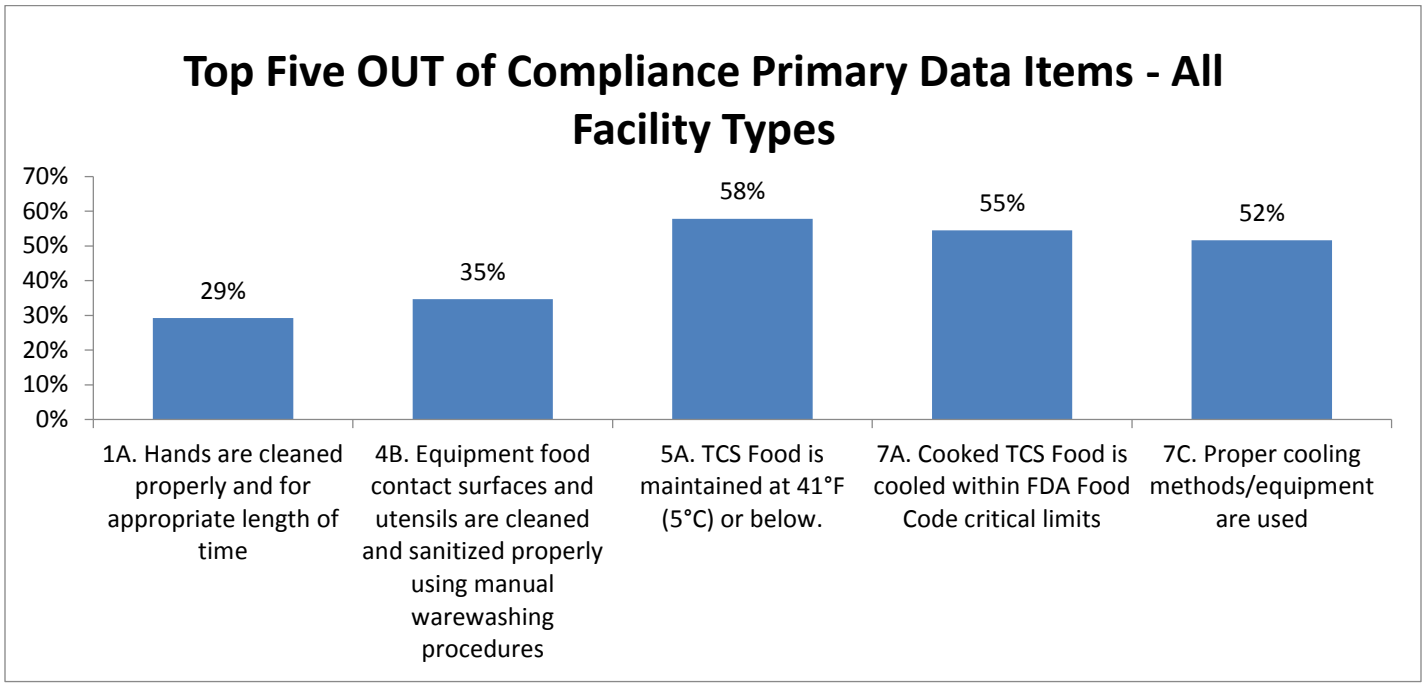

Figure 1. Top five primary data items found OUT of compliance over all facility types combined

1. **Individual facility types.**

A breakdown of the compliance rates across each of the five facility types as they relate to these five data items follows.

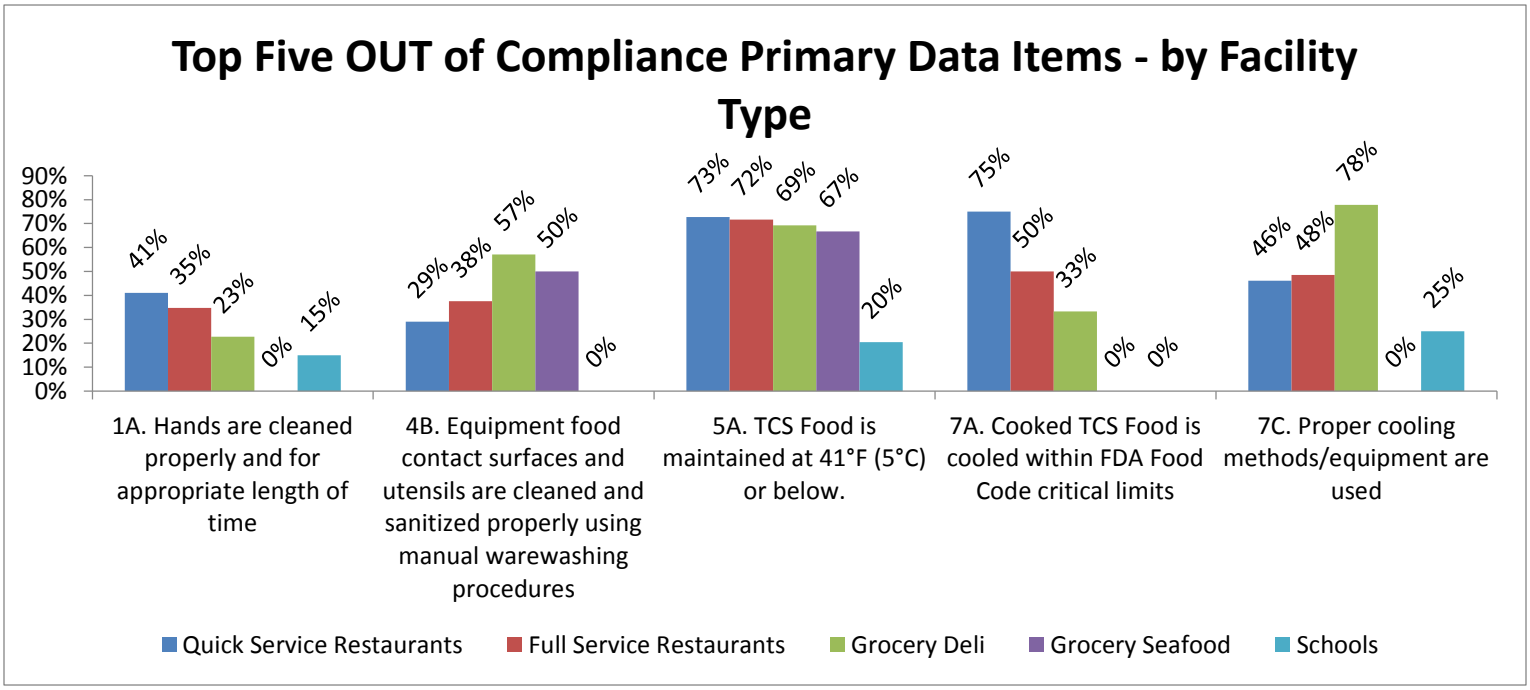

Figure 2. Top five primary data items found OUT of compliance by facility type. This figure illustrates compliance rates of each facility type within the top five primary risk factors that were found OUT of compliance over all facilities combined

B. Percent (%) Breakdown Of Compliance Rates In Relation To The 5 Foodborne Illness Risk Factors

Compliance rates within each of the five foodborne illness risk factors are presented below. In all facility types, improper holding time/ temperature and personal hygiene were the risk factors with the highest rates of OUT of compliance observations.

Table 7. Percent of Compliance Rates for Restaurants

Risk Factor	Quick Service				Full Service		
	% OUT	N	Total Obs.		% OUT	N	Total Obs.
Food from unsafe sources	1.49%	1	67		14.93%	10	67
Improper holding time/ temperature	81.82%	54	66		77.61%	52	67
Inadequate cooking	9.09%	6	66		8.96%	6	67
Personal hygiene	37.88%	39	66		58.21%	39	67
Contaminated equipment/ Protection from Contamination	37.88%	25	66		49.25%	33	67

Table 8. Percent of Compliance Rates for Retail Food Stores

Risk Factor	Grocery Deli				Grocery Seafood		
	% OUT	N	Total Obs.		% OUT	N	Total Obs.
Food from unsafe sources	15.38%	4	26		23.53%	4	17
Improper holding time/ temperature	88.46%	23	26		23.53%	4	17
Inadequate cooking	20.83%	5	24		NA	NA	NA
Personal hygiene	46.15%	12	26		23.53%	4	17
Contaminated equipment/ Protection from Contamination	42.31%	11	26		11.76%	2	17

Table 9. Percent of Compliance Rates for Schools

Risk Factor	All schools		
	% OUT	N	Total Obs.
Food from unsafe sources	0.00%	0	44
Improper holding time/ temperature	36.36%	16	44
Inadequate cooking	0.00%	0	34
Personal hygiene	20.45%	9	44
Contaminated equipment/ Protection from Contamination	2.27%	1	44

C. Percent (%) contribution of individual data items to OUT of compliance rates within the five foodborne illness risk factors.

The following figures highlight the percent (%) contribution of individual data items to OUT of compliance observations across all five CDC-identified foodborne illness risk factors. This information was analyzed in an effort to quantify the impact each data item has on the OUT of compliance observations within their respective risk factor, thus highlighting areas in priority need of intervention. The following formula was used to calculate percent (%) contribution of each data item to the OUT of compliance observations in each risk factor.

TOTAL # OF OUT OF COMPLIANCE OBSERVATIONS/DATA ITEM/FACILITY
TOTAL # OF OUT OF COMPLIANCE OBSERVATIONS/RISK FACTOR/ FACILITY

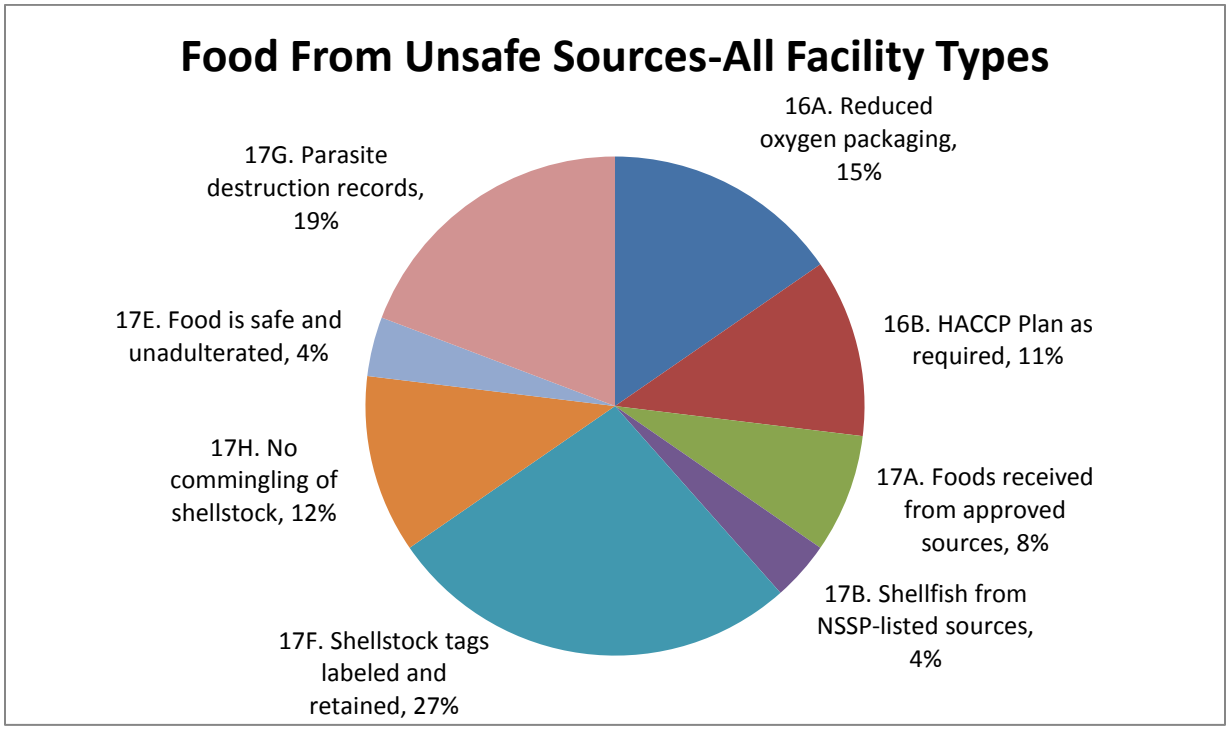

Figure 3. Percent contribution of individual data items to the Foods from Unsafe Sources Risk Factor

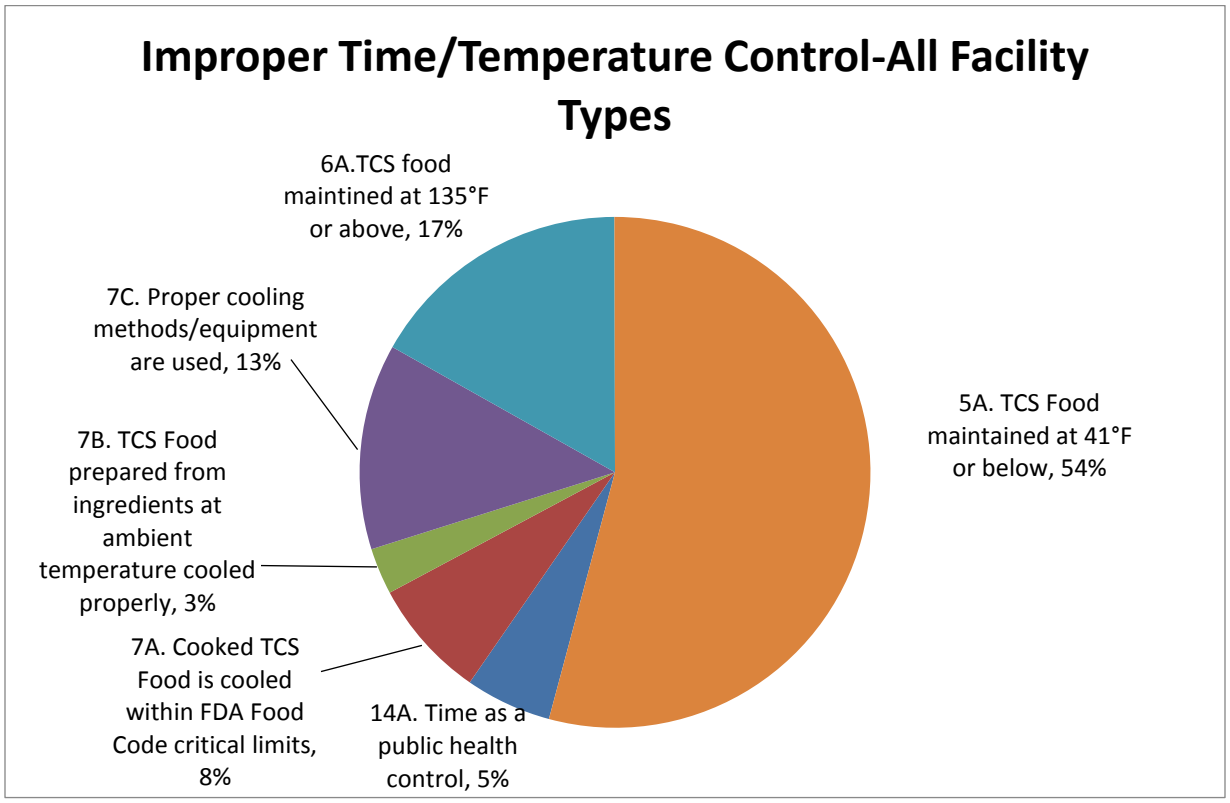

Figure 4. Percent contribution of individual data items to the Improper Time/Temperature Control Risk Factor

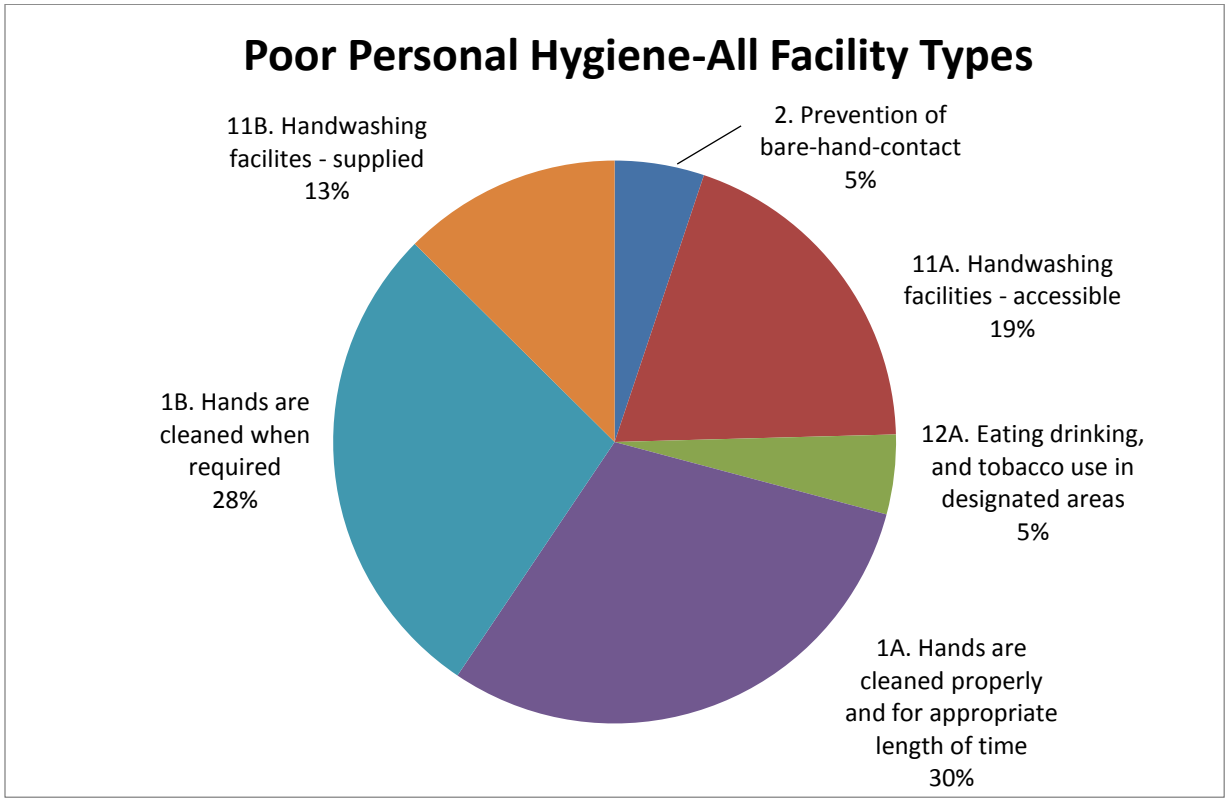

Figure 5. Percent contribution of individual data items to the Poor Personal Hygiene Risk Factor

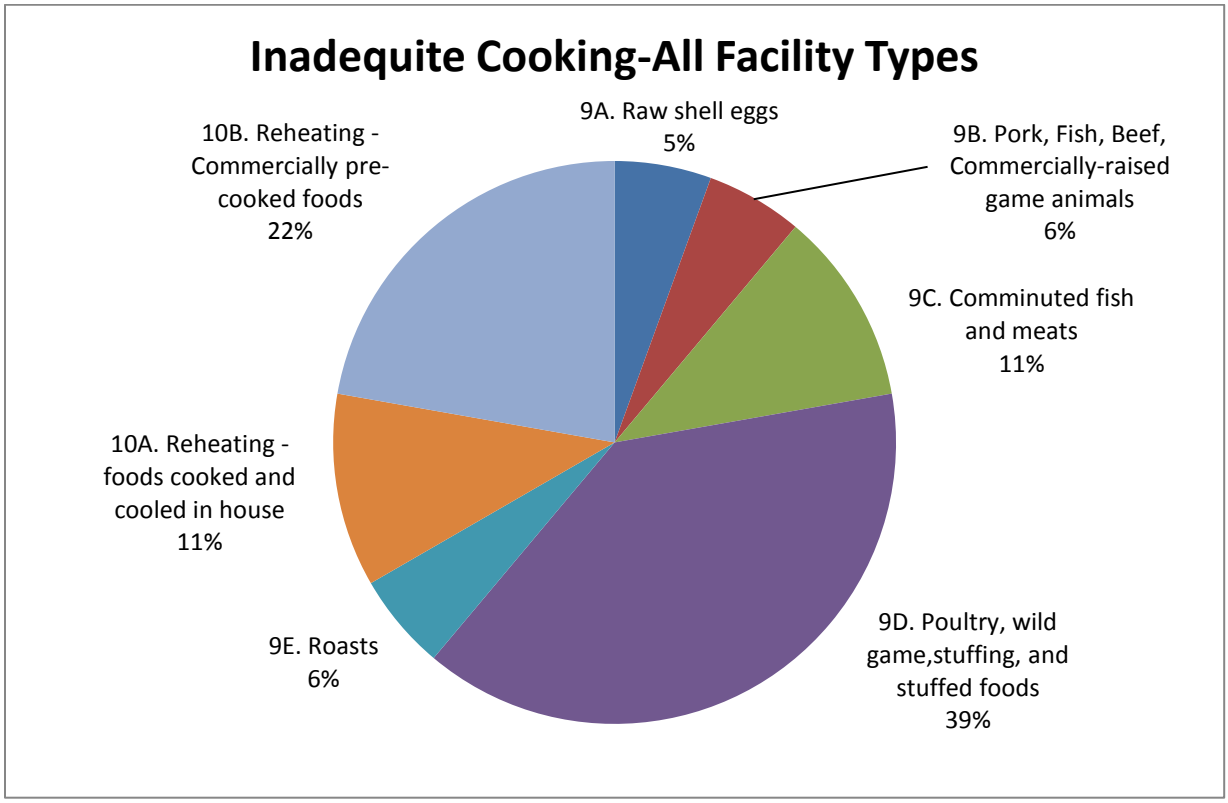

Figure 6. Percent contribution of individual data items to the Inadequate Cooking Risk Factor

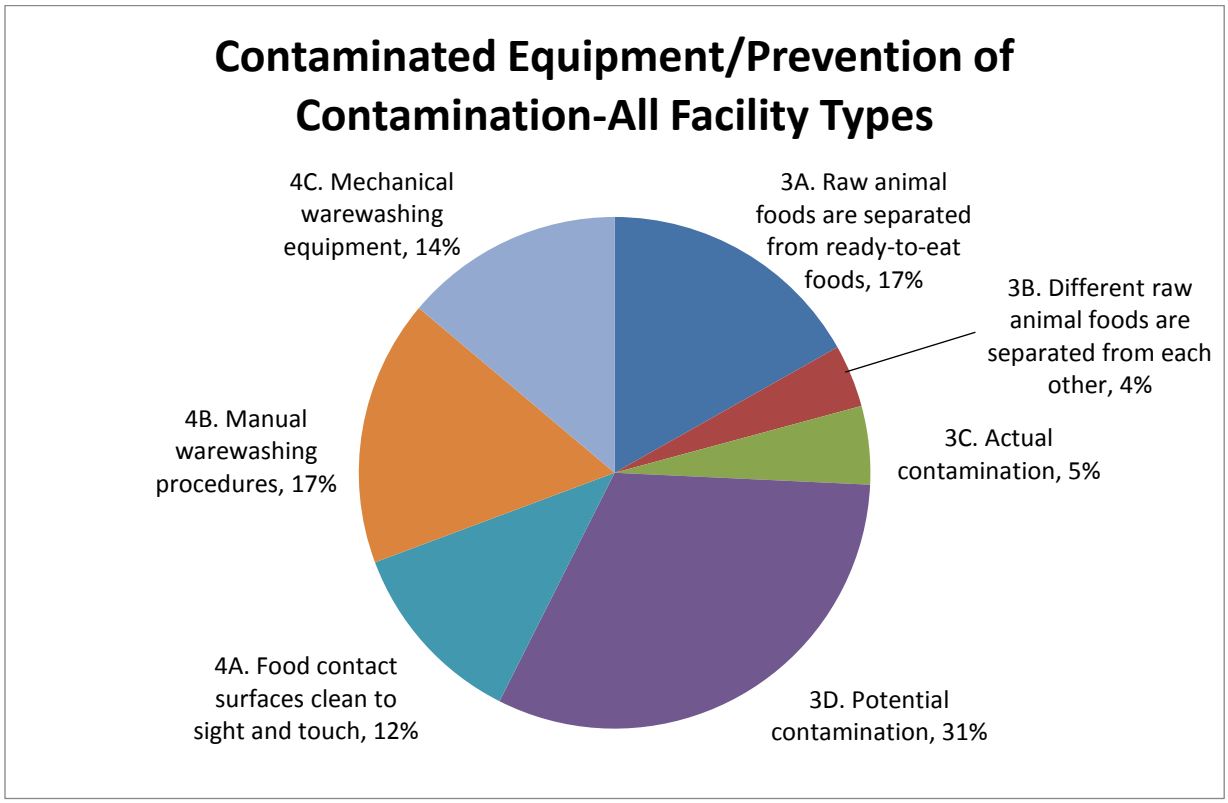

Figure 7. Percent contribution of individual data items to the Contaminated Equipment/ Prevention of Contamination Risk Factor

D. Certified Food Protection Manager

At the time of data collection, Washington State had not adopted the FDA Food Code recommendation that food establishments employ at least one employee with supervisory responsibility who is a Certified Food Protection Manager (CFPM) (certified through an ANSI accredited program). Although Washington State does not require a CFPM, Benton-Franklin Health District decided to gather information on this data point, as data from previous FDA Risk Factor Studies have shown a correlation between the presence of a CFPM and a lower occurrence of risk factors (Food and Drug Administration 2013). The 2017-2018 Benton-Franklin Health District study mirrored those results finding facilities that employed a CFPM had lower OUT of compliance rates than facilities that did not employ a CFPM, spanning across all five risk factors, with the exception of adequate cooking.

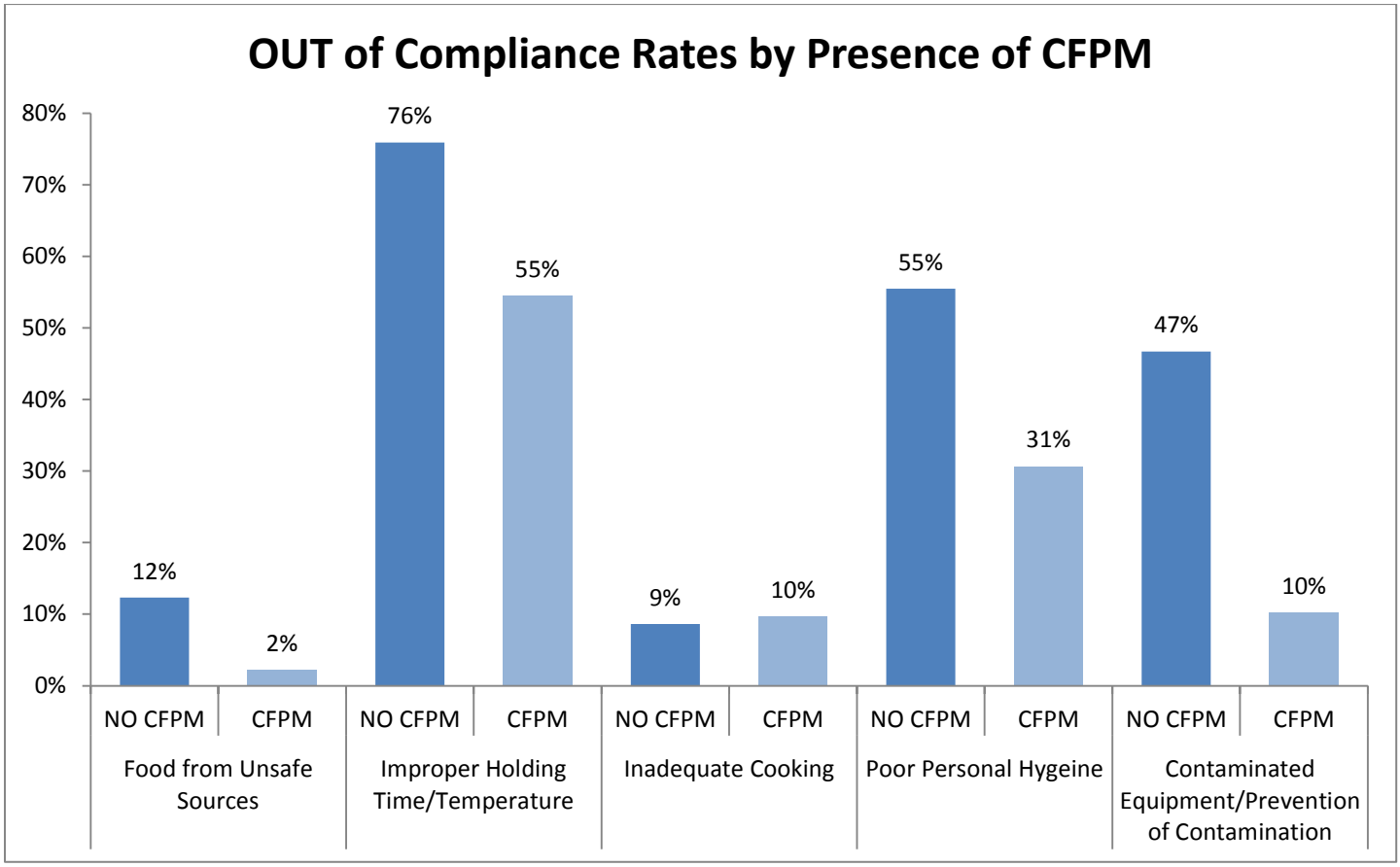

Figure 8. Out of compliance rates in each of the five CDC-identified risk factors by facilities with, and facilities without a certified food protection manager

E. Management Systems Assessment

Food establishments that have well-developed food safety management systems are better prepared to control risk factors than those who have none. An effective management system starts with developing procedures for food preparation and sanitation processes, and then putting systems in place to train employees on, and monitor those procedures. The 2013 FDA Food Code designates active managerial control as a duty of the person-in-charge, and emphasizes the responsibility management has for developing, implementing and monitoring food safety plans (Food and Drug Administration 2013).

During the 2017-2018 BFHD Study, an assessment of each facility's food safety management system was conducted for nine primary risk factor data items (all ten primary data items, except date marking). The management system assessment was scored on a 0-4 scoring scale to measure how well developed on-site procedures, training, and monitoring were at each facility visited. A final score of >2 indicated that a facility had a "well-developed" procedure, training, or monitor system, and a final score of ≤2 indicated that a facility's system was "underdeveloped".

Table 10. Management System Assessment Scores by Data Point

Data Point	Procedures		Training		Monitoring	
	<2	>2	<2	>2	<2	>2
1. Employees practice proper handwashing	30.36%	69.64%	49.55%	50.45%	74.55%	25.45%
2. Employees do not contact ready-to-eat foods with bare hands	24.22%	75.78%	41.26%	58.74%	66.37%	33.63%
3. Food is protected from cross-contamination	34.82%	65.18%	51.38%	48.62%	66.51%	33.49%
4. Food contact surfaces are properly cleaned and sanitized	34.82%	65.18%	48.66%	51.34%	70.54%	29.46%
5. Foods requiring refrigeration are held at the proper temperature	23.89%	76.11%	44.69%	55.31%	47.11%	52.89%
6. Foods displayed or stored hot are held at the proper temperature	44.55%	55.45%	55.91%	44.09%	62.39%	37.61%
7. Foods are cooled properly	82.33%	17.67%	80.47%	19.53%	80.93%	19.07%
9. Raw animal foods are cooked to the required temperature	60.37%	39.63%	69.12%	30.88%	71.89%	28.11%
10. Cooked foods are reheated to the required temperature	45.87%	54.13%	58.26%	41.74%	62.39%	37.61%

Percent of facilities with a score of <2, or >2 on management systems assessment. A score of <2 indicates the facility had an underdeveloped *procedure, training program, or monitoring program* for the respective data point. A score of >2 indicates that the system was well-developed.

1. **Comparison of management assessment scores of primary data points in facilities with, and without a Certified Food Protection Manager (CFPM).**

A comparison of management assessment scores in facilities that employed a CFPM, and those that did not, is presented below. The results show that on every primary data point, facilities that employed a CFPM were more likely to score >2 (well-developed) on development of procedures, training programs, and monitoring programs. Further, data from the previous section of this report showed that facilities with a CFPM showed better compliance rates over all but one of the risk factors. These findings support code requirements that emphasize active managerial control as a crucial element of controlling risk factors in a food establishment. Overall, the data shows that facilities with a well-rounded management system, including highly trained management, and fully developed procedures, training, and monitoring programs were more likely to control critical food safety risks in their facility than those with poorly developed systems.

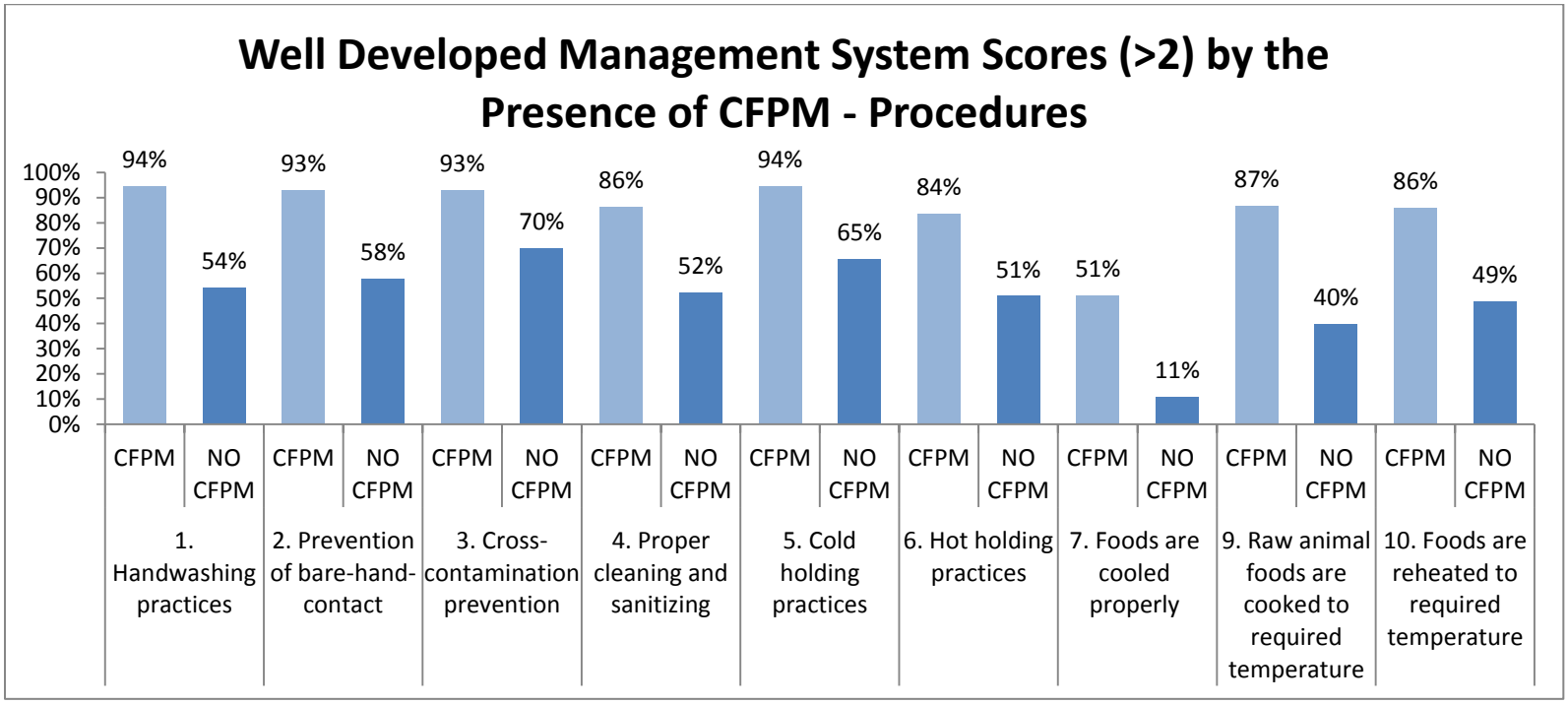

Figure 9. Percent of facilities, with and without a certified food protection manager, that had well-developed procedures (scored >2) in each of the five CDC-identified risk factors

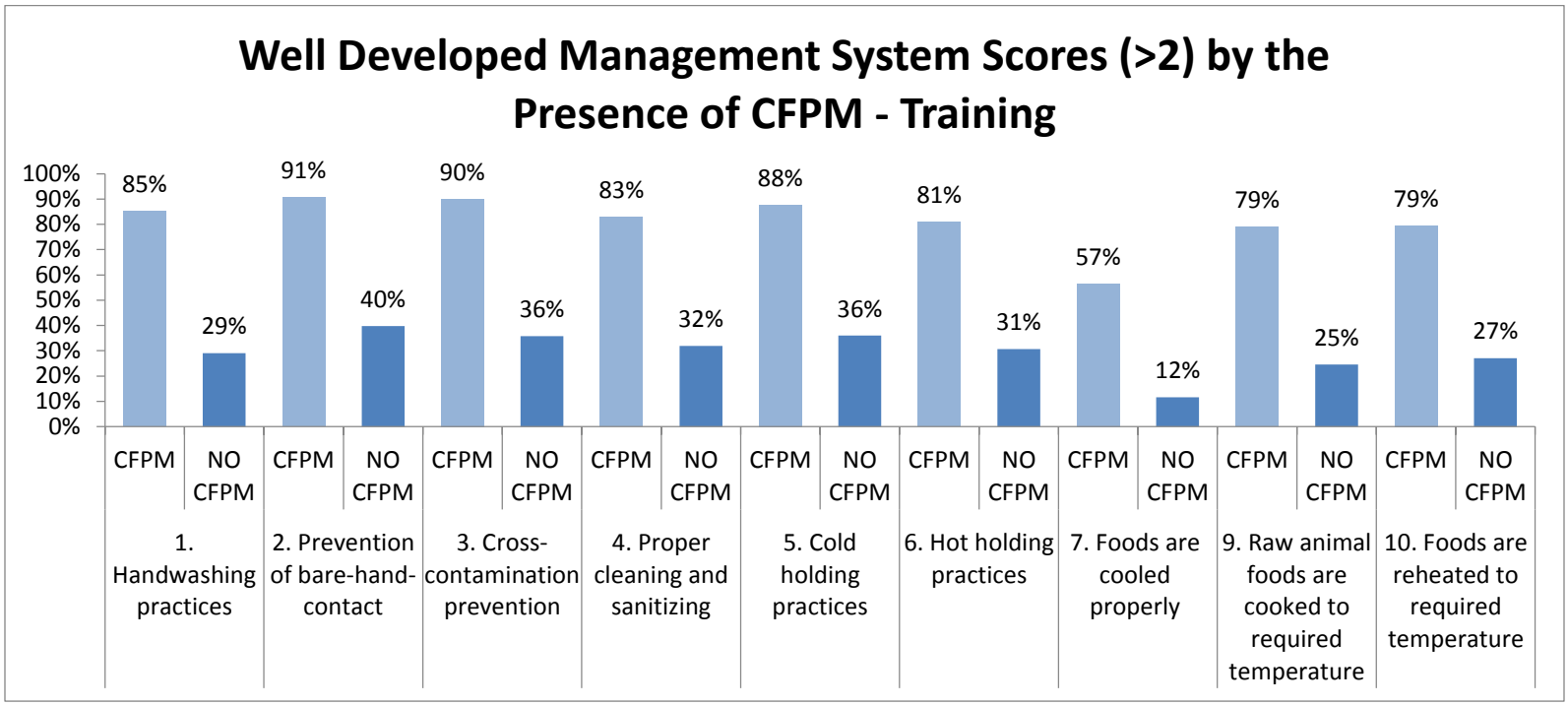

Figure 10. Percent of facilities, with and without a certified food protection manager, that had well-developed training programs (scored >2) in each of the five CDC-identified risk factors

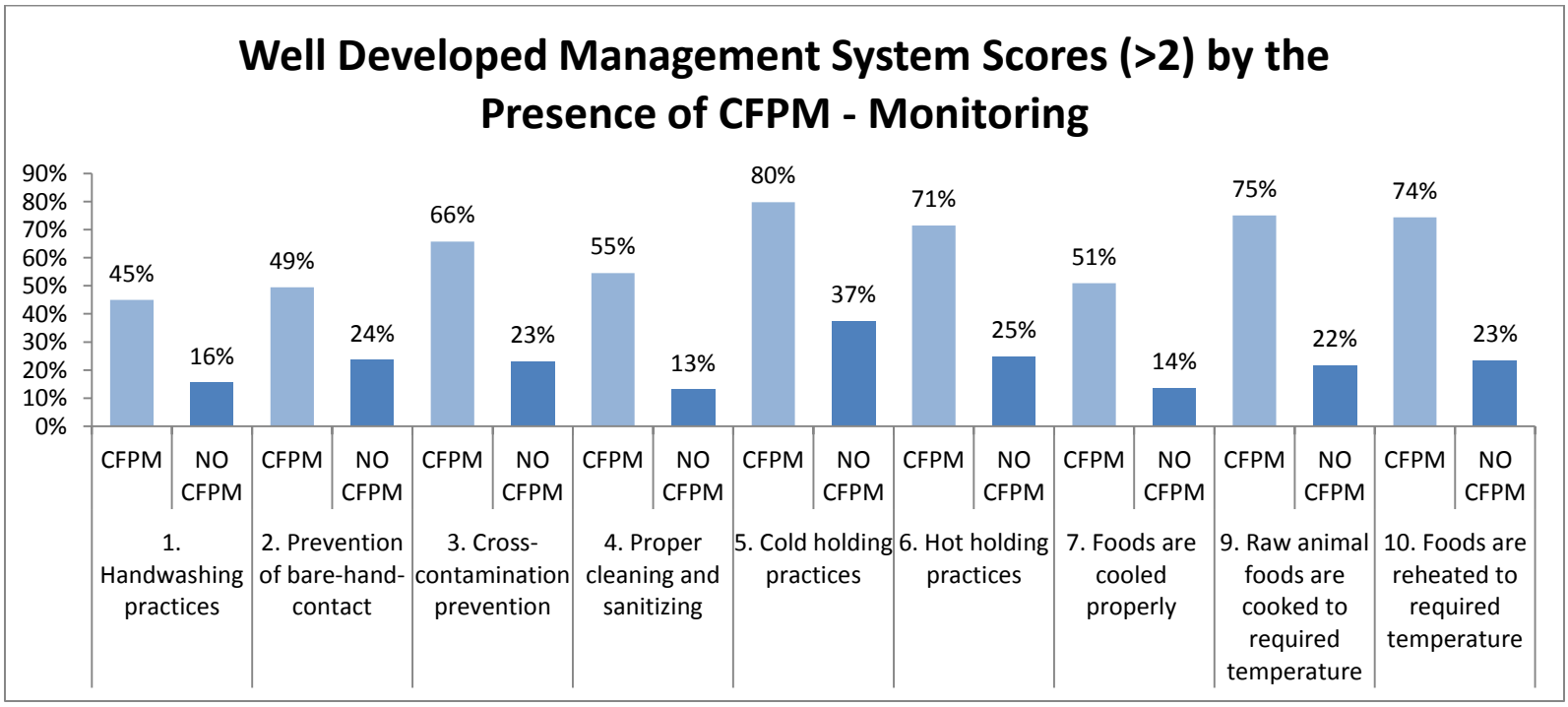

Figure 11. Percent of facilities, with and without a certified food protection manager, that had well-developed monitoring programs (scored >2) in each of the five CDC-identified risk factors

2. Comparison of management assessment scores to compliance rates—leading OUT of compliance risk factors.

As improper holding time and temperature, and personal hygiene were the risk factors that had the highest rate of OUT of compliance observations, we thought it valuable to explore in more depth the relationship between compliance rates and results of the management assessment scoring in these two areas.

3. Improper holding time/temperature—management assessment.

Management assessments conducted on the time/temperature control data points, with the exception of cooling, show a relatively even spread between establishments that had underdeveloped systems and those that had well-developed systems. Of all the management assessments conducted on time/temperature data points, the cooling data point resulted in the lowest scores (i.e., the *least developed* systems in place). 82.33% of facilities had underdeveloped cooling procedures, 80.47% had underdeveloped training procedures for cooling, and 80.93% had underdeveloped monitoring programs in place for cooling. In parallel, cooling also had one of the highest OUT of compliance rates of all data items in the study (54.55% of observations of active cooling were OUT of compliance).

Improper cold holding practices accounted for the majority of OUT of compliance observations in the time/temperature control risk factor. A comparison of the management systems of facilities with OUT of compliance markings in the area of cold holding, versus facilities with IN compliance markings is presented below. A comparison of scoring results within each management system element show that facilities with a score of >2, or those that had well-developed procedures, training, and monitoring for cold holding were less likely to have an OUT of compliance cold holding observation than facilities that had a score of ≤2, (underdeveloped systems). An overall view of management assessment results in the area of cold holding shows that the majority of facilities *understood* the critical limits for cold holding, and could tell data collectors how to control this risk factor (76.11% of managers scored >2, or "well-developed" for cold holding procedures), but a much smaller margin (55.31%, and 52.89%, respectively) were actually training staff on, and monitoring cold holding procedures to ensure that they were implemented properly. In the facility type of Full Service Restaurants, which had one of the highest OUT of compliance rates observed for cold holding, only 29.85% reported that they train employees on cold holding critical limits, and only 36.36% reported that they regularly monitor cold holding temperatures. In contrast, within the schools facility type, which showed a very low OUT of compliance rate for cold holding, 97.73% of schools reported that they had well-developed procedures in place to control temperatures of refrigerated foods, 90.91% trained staff on these procedures, and 93.18% incorporated regular monitoring for cold holding into their workday. The stark contrast between compliance rates in schools, a facility type that reported well-developed management systems, and those in full service restaurants, a facility type that reported under-developed management systems, show that incorporating active managerial control into a food safety system can have the effect of reducing occurrence of risk factors in a food establishment.

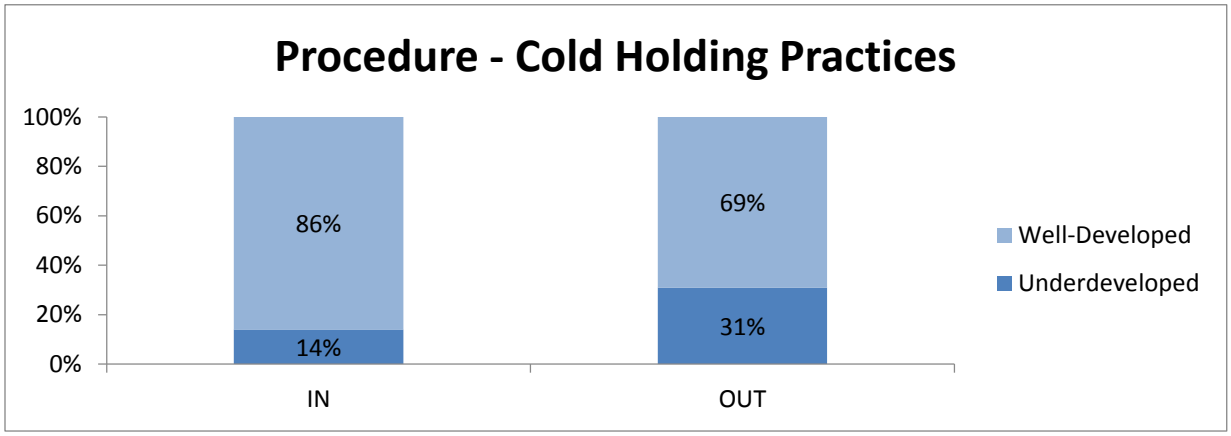

Figure 12. Percent of facilities with "well-developed" vs. "underdeveloped" procedures to control cold holding by facilities that were IN or OUT of compliance with cold holding

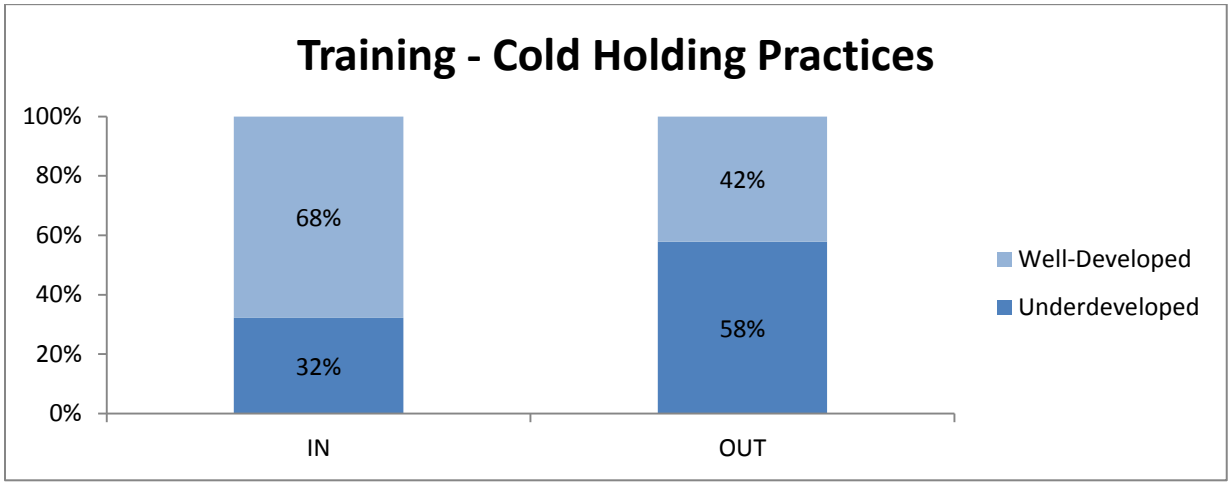

Figure 13. Percent of facilities with "well-developed" vs. "underdeveloped" training on cold holding by facilities that were IN or OUT of compliance with cold holding

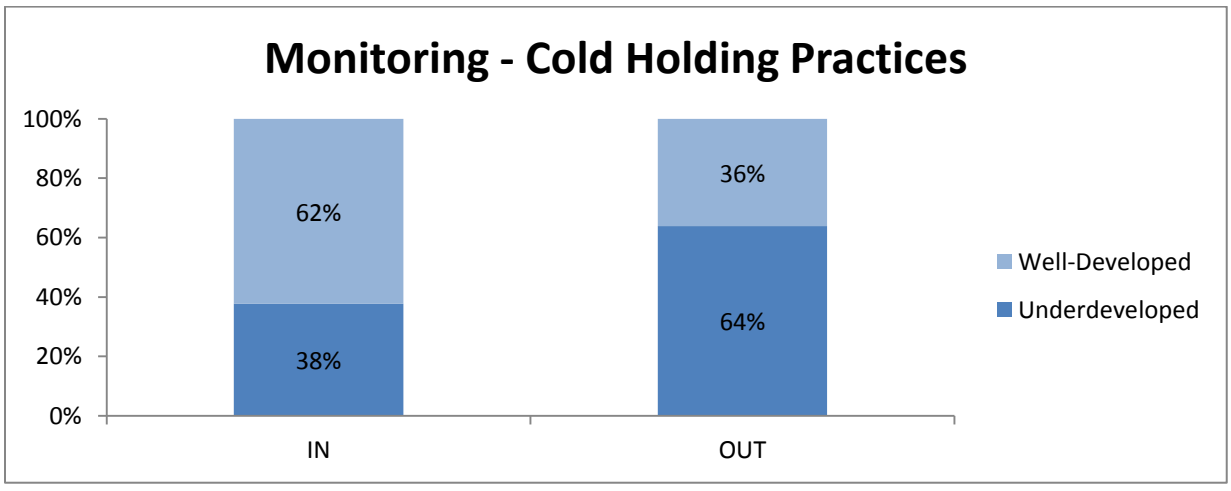

Figure 14. Percent of facilities with "well-developed" vs. "underdeveloped" monitoring on cold holding by facilities that were IN or OUT of compliance with cold holding

4. Personal Hygiene—management assessment.

The personal hygiene risk factor had the second highest percentage of OUT of compliance markings in each of the six facility types, and 58.29% of those OUT of compliance observations were attributed to improper handwashing practices. A closer look at the management systems of facilities with OUT of compliance markings in the area of handwashing, versus facilities with IN compliance markings is presented below. Scoring results within each management system element show that facilities with a score of >2, or those that had well-developed procedures, training, and monitoring for handwashing were less likely to have an OUT of compliance handwashing observation than facilities that had a score of ≤2, (underdeveloped systems). Of the three management elements, training and monitoring had the most exaggerated difference between the compliance rates in facilities with underdeveloped systems, and those with well-developed systems, suggesting that these areas could potentially be crucial for control of handwashing practices in a facility. It should be noted, however, that monitoring for handwashing was lacking for both facilities that were found IN, and those that were found OUT of compliance in the area of handwashing. While facilities that were marked IN compliance for handwashing produced *higher* monitoring scores than facilities that were marked OUT, the IN compliance facilities were still reporting that less than 40% regularly monitored their employee's handwashing practices.

Over all facilities polled, comparing the percent of facilities with a score of ≤2, or those with >2 on handwashing management reveals that 69.64% of respondents scored >2 (well-developed) on describing their handwashing procedures, 50.45% scored >2 on describing their handwashing training programs, and only 25.45% scored >2 on describing how they monitor for proper handwashing in their facility. Full Service Restaurants and Quick Service Restaurants had the lowest handwashing compliance rates, and management assessment scores for these two facility types show that less than 15% of Full Service Restaurants and 20% of Quick Service Restaurants reported that they regularly monitor their employee's handwashing practices.

Section 2-102.11 of the 2013 FDA Food Code addresses the responsibility of food establishment managers to monitor and control handwashing practices in their facility. The results of the 2017-2018 study suggest that food safety managers may be in need of more education, or tools to assist them in developing systems that include proper training and monitoring of handwashing.

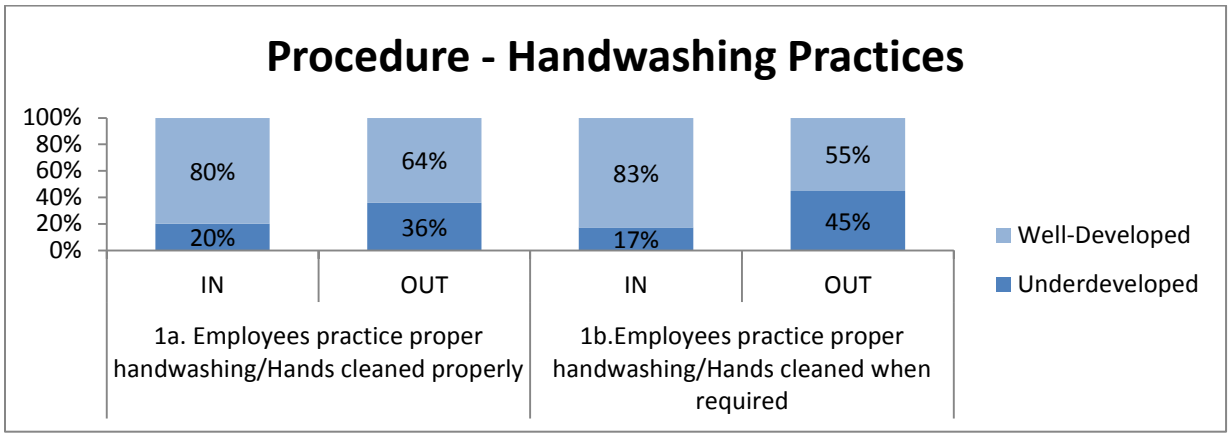

Figure 15. Percent of facilities with "well-developed" vs. "underdeveloped" procedures to control handwashing by facilities that were IN or OUT of compliance with handwashing

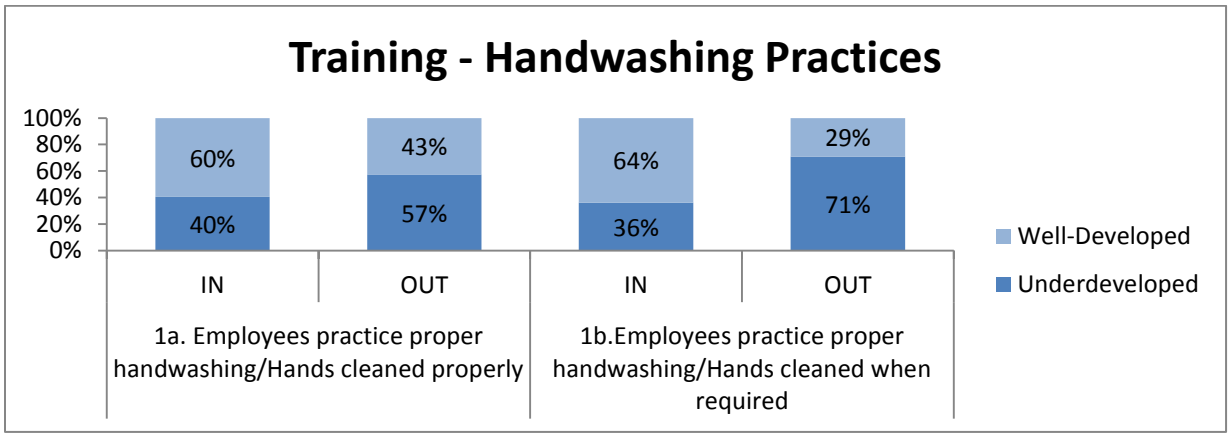

Figure 16. Percent of facilities with "well-developed" vs. "underdeveloped" training to control handwashing by facilities that were IN or OUT of compliance with handwashing

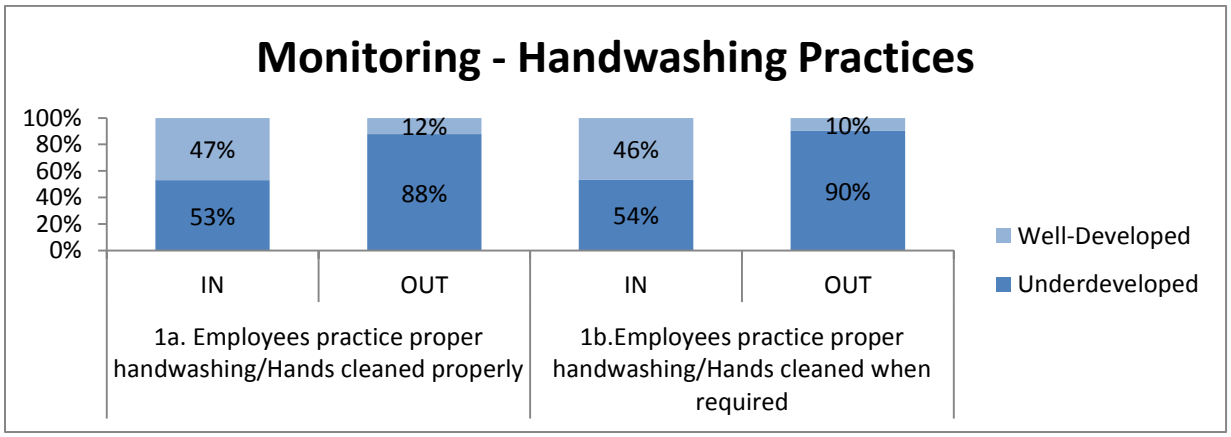

Figure 17. Percent of facilities with "well-developed" vs. "underdeveloped" training to control handwashing by facilities that were IN or OUT of compliance with handwashing

F. Other

1. Strength of Employee Health Policies.

Data collected through The Centers for Disease Control and Prevention National Environmental Assessment Reporting System (NEARS) has identified that three of the top four factors that contribute to foodborne illness outbreaks in the United States involve sick food workers. Additionally, the 2016 Washington State Communicable Disease Annual Report identified that 68.1% of foodborne illnesses that occurred in Washington State in 2016 involved viral agents, and that viral agents, like *Norovirus,* are most commonly spread through factors related to a sick food worker. These figures suggest that sick food workers are a major contributing factor to foodborne illness in the United States, and intervention strategies should be focused on reducing their presence in the workplace. The BFHD 2017-2018 Study included interview questions for facility management to gauge how well they understood their responsibilities on restriction and exclusion of sick food workers, as required by the 2013 FDA Food Code. The following questions related to in-house illness policies were asked of each manager:

1. Does the person-in-charge (manager) understand which symptoms of illness an employee must report to them, as specified in 2-201.11 of the 2013 FDA Food Code?
2. Does the person-in-charge (manager) understand which diagnosed illnesses an employee must report to them, as specified in 2-201.11 of the 2013 FDA Food Code?
3. Does the person-in-charge (manager) understand which diagnosed illnesses they must report to the regulatory authority, as specified under 2-201.11 of the FDA Food Code?
4. What is the in-house procedure for restriction/exclusion of ill food workers? Is the in-house health policy consistent with 2-201.12 for excluding and restricting ill food workers?
5. What is the in-house procedure for removal of exclusion/restriction of ill food workers? Is the in-house health policy consistent with 2-201.13 for removal of exclusion and restriction of ill food workers?
6. If the manager understands all of the above items, are workers trained on/ informed of the in-house policies?

These questions were collected in a conversational style, and prompted only by asking the manager about their in-house policies on each topic. If the manager provided an available *written* policy that was consistent with the FDA Food Code, then they were recorded as having a “well-developed” in-house illness policy. If the manager gave oral answers consistent with the Food Code, *and* an (randomly selected) employee gave concurrent answers, then the establishment was recorded as having a “well-developed” in-house illness policy. If no written policy was available, a manager’s answers presented a policy that would not meet the critical limits in the Food Code, or the manager’s answers were not concurrent with an employee’s understanding of their policy, then they were recorded as having a “non-existent” or “partially-developed” illness policy.

The 2017-2018 study results revealed a high OUT of compliance rate in this area. 94.64% of all establishments surveyed had an under-developed or non-existent policy on foodborne illness. These results highlight a large gap between understanding of critical limits and risk.

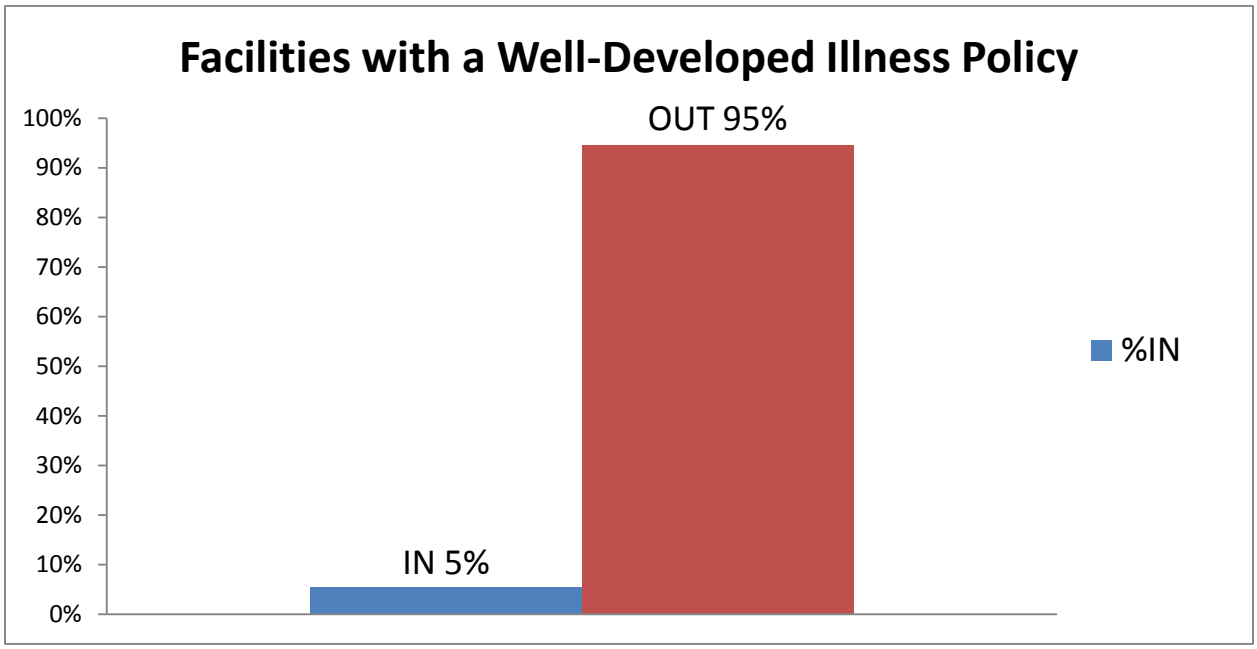

Figure 17. Percent of facilities with an illness policy consistent with parts 2-201.11- through 2-201.13 of the 2013 FDA Food Code

2. Allergen Awareness.

Allergen awareness was incorporated into the 2017-2018 Study, as the FDA Food Code emphasizes the need for restaurant and retail food service managers to be aware of the serious nature of food allergies. Study questions ascertained whether management could identify the eight-major food allergens or recognize the symptoms of an allergic reaction, and whether or not management incorporates the topic of food allergens into their food safety training for new employees. Study results showed that 90.00% of food managers could not correctly identify the eight-major food allergens, or symptoms of an allergic reaction, and only 34.55% of establishments regularly incorporate the topic of allergens in their food safety training. Data point 19A (identifying allergens and symptoms) had the highest OUT of compliance rate of all data points included in the Study. Currently, BFHD only provides allergen training for food workers in the form of a food safety booklet. The results of this study suggest that more active education on our behalf is needed to assist retail food managers in understanding the topic of food allergens.

Discussion and Intervention Priorities

A. Development of Effective Management Systems

Development of effective management systems will be an area of focus in the future. Regulatory inspectors often highlight only the food safety risks that occur during the course of their inspection. In response, food establishments tend to focus their efforts only on short-term correction of the highlighted violation, a strategy that is largely considered a passive approach to food safety control. A long term, active approach to food safety that incorporates strong procedures, employee training and regular monitoring will foster a positive culture of food safety in a food establishment, and stand up to challenges like high staff turnover, and inexperienced food workers. The CDC and FDA both support the concept that operators of retail food establishments must be proactive, and implement active training and monitoring systems in order to effectively control food safety risk factors (U.S. Food and Drug Administration 2013). This concept is also supported by the Benton-Franklin Health District, and discussing procedures, training, and monitoring will now be an area of emphasis for BFHD inspectors during regulatory visits at retail food establishments.

B. Employee Health Policies

Washington State and National foodborne illness data show that year-after-year sick food workers are a leading cause of foodborne illness (CDC, WA State report), yet the results of the 2017-2018 BFHD study show that less than 6% of managers could correctly cite the illness symptoms for which they are required to send an employee home, the diagnosed illnesses they are required to report to the regulatory authority, or the timeframe in which an ill employee is required to be restricted or excluded from the workplace.

Despite the poor results, determining a baseline of food establishments' understanding in the area of employee health policies was an important step for BFHD, as it will help drive intervention strategies in an area that contributes greatly to foodborne illness outbreaks. The out of compliance rate in the area of employee health policies has flagged this as an area of high priority need for food safety interventions. Over the next 60 months, interventions will be developed to close the observed gap and aim for an improved understanding of these critical limits.

C. Leading OUT of compliance Risk Factors

Improper holding time and temperature and personal hygiene were the risk factors that had the highest OUT of compliance rates of all five foodborne illness risk factors, and were found OUT of compliance at universally high rates over all facility types. The significant gap between these two risk factors and contaminated equipment, the third leading risk factor, suggested a need for further examination and intervention in these areas.

1. Improper holding time/temperature

The areas of concern within the improper time/temperature control category are cold holding and proper cooling practices. The Centers for Disease Control and Prevention report, *Surveillance for Foodborne Disease Outbreaks—United States 1993-1997*, found that in most outbreaks caused by bacterial pathogens, the food was stored at improper holding temperatures (Centers for Disease Control 2000). More recent data, retrieved from the 2010 CDC surveillance report, shows that bacterial pathogens are still a leading cause of foodborne outbreaks in the United States, having accounted for 52% of outbreaks with a single confirmed etiologic agent between 2009 and 2010 (Centers for Disease Control 2013). Excluding date marking, the 2017-2018 BFHD Study found an overall OUT of compliance rate of 67.71% in the improper holding time/temperature risk factor. 88.46% of Grocery Delis surveyed had OUT of compliance markings in the time/temperature control risk factor, followed by 81.82% of Quick Service Restaurants, 77.61% of Full Service Restaurants, 66.67% of Grocery Produce Departments, and 25.53% of Grocery Seafood Departments. Compared to all facility types, schools had the least OUT of compliance markings for the time/temperature control risk factor (36.36% OUT), however, within the Schools facility type, improper time/temperature control was still the leading primary data point found OUT of compliance. Food found to be improperly stored for cold holding accounted for 54.20% of OUT of compliance markings within this risk factor, and improper cooling methods and practices accounted for 20.59%.

While cooling practices were found to be OUT at a high frequency, we felt that the marking methods for cooling were a major limitation of the study. Cooling was only marked IN or OUT of compliance when food was observed in the process of cooling. This has potential to have skewed our compliance results towards a higher OUT of compliance rate, due to the alternative cooling provisions allowed in the Washington State Food Code. Washington State Food Code allow foods establishments to forgo monitoring the critical limits for cooling (time and temperature) during the cooling process, *if* they cool hot food in a functional (<41°F) refrigerator, at a food depth of two inches or less, while keeping the food uncovered. Consequently, since the "2 inch" method is not required to be monitored, very few establishments that use this method cool their hot foods during the work day (i.e., when data collectors visited). Most of the cooling observations were made during times of high activity, when it would be expected that improper cooling would surge, due to distracted food workers. As a result of this factor, observations on the cooling data point may have been weighted towards the OUT of compliance marking. Future studies will take closer note of cooling observations to further explore whether "shortcut" type alternatives to monitoring programs are truly increasing compliance rates on critical risk factors.

Lastly, with the high OUT of compliance rate seen over all facility types for cold holding of TCS foods, this will be a top area of focus for intervention measures. Reducing the occurrence of this risk factor in retail food establishments is an essential step with the ultimate purpose of reducing the occurrence of foodborne illness in Benton and Franklin counties.

2. Personal Hygiene

Personal hygiene is another risk factor prioritized for intervention. From 2009-2010, among foodborne outbreaks with a single confirmed etiologic agent, bacteria caused 52% of outbreaks, and

viruses caused 42% (Centers for Disease Control, 2013). Poor personal hygiene practices, specifically poor handwashing and bare-hand-contact with foods, have a large role in the spread of both viral and bacterial pathogens through transmission routes like fecal-oral spread, and cross-contamination via hands.

The results of the 2017-2018 BFHD study show that improper/failed handwashing were a leading data item found OUT of compliance in all facility types (Full Service 53.06% OUT, Quick Service 47.54% OUT, Grocery Deli 31.82% OUT, Grocery Seafood 25% OUT, Schools 17.5% OUT). Adequate handwashing is necessary in a food service setting to reduce loads of viral and bacterial pathogens on food workers' hands and prevent contamination of food. Even when disposable gloves are used, inadequate handwashing prior to donning gloves can lead to a significant increase in detectable bacteria deposited on the outside of the glove (Robinson, Lee 2016). The poor overall compliance rates, coupled with overall poor development of training and monitoring systems in place for handwashing suggest that priority intervention is needed in this area.

D. Intervention Strategies

A goal of the 2017-2018 Benton-Franklin Health District Risk Factor Study is identify which foodborne illness risk factors are in need of most priority attention, and develop strategies to reduce or eliminate their occurrence. The CDC-identified food safety risk factors of improper time/temperature control and handwashing were observed OUT of compliance both at high rates, and universally across all facility types. Retail Food Store Delis, Quick Service, and Full Service Restaurants were the facility types with the leading OUT of compliance rates in these areas, and will be prioritized when BFHD begins developing and implementing intervention strategies. The interventions below will be applied to help reduce OUT of compliance rates in these two priority areas, and allow BFHD to promote proactive food safety systems, prevent foodborne disease, and ultimately protect the citizens of Benton and Franklin Counties.

1. Share information from this report with food establishments and community members. An executive summary of this report will be posted to the Benton-Franklin Health District website, and a link to the report will be provided to food establishments in their annual renewal notices.
2. Share information from this report with the Benton-Franklin District Board of Health.
3. Share information from this report with Benton-Franklin Health District Environmental Health Food Staff. Environmental Health Food Staff will focus on education and training efforts to assist food establishments in reducing the occurrence of priority foodborne illness risk factors and developing strong management systems.
4. Develop educational materials, in English and Spanish, to assist food establishments in reducing the occurrence of priority foodborne illness risk factors.

The remaining two facility types, retail meat markets and highly susceptible facilities, will be surveyed within the next 60 months. Further, this risk factor study will be completed again in 2023 to track changes in the occurrence of foodborne illness risk factors, and evaluate the effectiveness of interventions.

Acknowledgements

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Thanks to Jessica Davis for securing the FDA / AFDO Retail Programs Standard Grant, which helped cover personnel costs during the three-phase BFHD Risk Factor Study.

Susan Shelton, the WaDOH Public Health Advisor to BFHD, and David Engelskirtchen, the FDA Branch 3 Retail Food Specialist, are also both recognized as valuable partners for their encouragement, direction and support during all three phases of the study.

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Appendices

A. Modified Data Collection Form

Date/Initials: _____ Time In: _____ Time Obs Started: _____ Time Obs Ended: _____ Time Out: _____

Facility Info (info from PIC)				
Facility Name (w/Street Address):			PIC Name:	Yrs:
Risk Category: 2 3 4	Chain: Y N	Owner: C F U #:	Recent Routine: 1.	2.
Max Emp/Shift:	# Emp Present:	Act Level: L M H	# Meals/Day:	Seating:

Manager Certification			
Employed? Y N Cert Y N: SS 360 AT/SFS NRFSP Pro	Present? Y N Cert Y N: SS 360 AT/SFS NRFSP Pro	PIC? Y N Cert Y N: SS 360 AT/SFS NRFSP Pro	Policy to have CFPM? Y N

Employee Health	**Food and Conditional Employees and current Food Code**			
Symptoms Obs I O FDA Booklet? Y N	Report SYMPTOMS to PIC: O W No	Report DIAGNOSIS to PIC: O W No	Report to Reg Aut: O W No	Res/Exc: O W No Rem R/E: O W No

Handwashing (observe employees as available) Count how many for each C1-C3			
C1: PROPER HW procedure	C2: IMPROPER HW procedure	C3: FAIL when Required	P: 0 1 2 3 4 T: 0 1 2 3 4 M: 0 1 2 3 4

Comments:

BHC		
Observed: I O	P: 0 1 2 3 4 T: 0 1 2 3 4 M: 0 1 2 3 4	Comments:

Cross Contamination		**Environmental**		
Raw/RTE Sep: I O NO NA	Animal Spc Sep: I O NO NA	*Actual* Con Obs: I O *Potential* Con Obs: I O	P: 0 1 2 3 4 T: 0 1 2 3 4 M: 0 1 2 3 4	**Other**

Comments:

FCS Clean Sanitized	**(Quick visual)**			
Clean to Sight/Touch I O TS: Y N HT Chem	**Manual WW Correct** I O NO NA TS: Y N HT Chem	**Mech. WW Correct** I O NO NA TS: Y N HT Chem	P: 0 1 2 3 4 T: 0 1 2 3 4 M: 0 1 2 3 4	**Other**

Other Areas			
HW Facilities Conv/Acces: I O Soap I O Drying I O **Good Hygiene** Drink/Eat/Smk I O Cough/Sneeze I O **Toxics** Stored/Labeled I O	**Spc Processes** HACCP I O NO NA Variance I O NO NA Juice Pkg I O NO NA **Food Allergens** PIC describes I O *Fish Shellfish Nuts Pnuts* *Wheat Soy* *Milk Egg* Symptoms I O Emp Trained I O	**TPHC** 4 hours I O NO NA Mark Discard Plan 6 hours (<70F) I O NO NA Mark Discard Plan **Date Marking** House Marked I O NA NO Comrcl Marked I O NA NO Discard 7 days I O NA O	**Source** Food Source Approved I O Shellfish NSSP I O NO NA Tags/chron/commgle/90d I O NO NA Transport/Receive Contam I O NO TCS at 41F at Receiving I O NO Safe/Unadulterated I O Parasite Dex Written 90d I O NO NA

Procedures: Defined set of actions adopted Training: Informing employees what the procedures are Monitoring: Routine obs and measurements by mgmt. to determine if procedures are followed and maintained	1. Mgmt able to describe critical limits 2. Mgmt able to describe steps to address critical limit 3. Mgmt id's employees assigned responsibility 4. Mgmt produces written materials in support

Cold Holding

TCS at 41F I O	Shell Eggs 45F I O NA NO	P: 0 1 2 3 4 T: 0 1 2 3 4 M: 0 1 2 3 4	Sufficient Capacity Y N Amb Therm Y N Comments:

Observations

Equipment	Food	Temp	Equipment	Food	Temp

Note: You'll need to count the number of temps IN ____ and OUT ____ 1-2F, ____ 3-4F, ____ 5-9, and ____ 10F
42-43F 44-45F 46-50F 51F+

Cooling (Cooling rate=ΔP/ΔT) (135→70ºF=.54ºF/ min, 70→41ºF=.12ºF/min)

TCS 2 step I O NO NA	Amb TCS 4 hrs I O NO NA	Methods: I O NO NA	P: 0 1 2 3 4 T: 0 1 2 3 4 M: 0 1 2 3 4	Sufficient Capacity Y N Amb Therm Y N Comments: :

Observations

Equipment	Food	Temp/Time 1 and 2		Equipment	Food	Temp/Time 1 and 2	

Cooking and Reheating

Shell eggs 145 or 155 I O NO NA Pork, beef, fish 145 I O NO NA Comminuted 155F I O NO NA Poultry/Cass 165 I O NO NA Roasts/Chart I O NO NA Noncontinuous Cook I O NO NA Reheat 135 I O NO NA 165 I O NO NA	P: 0 1 2 3 4 T: 0 1 2 3 4 M: 0 1 2 3 4 NA P: 0 1 2 3 4 **Reheat** T: 0 1 2 3 4 M: 0 1 2 3 4 NA	**Cook** I O NO I O NO	**Therm: Acc Y N _____ Dig _____ Stem** Comments: **Consumer advisory accurate on menu?** I O NA

Observations

Food	Temp	CA	Food	Temp	CA
		I O NA			I O NA
		I O NA			I O NA
		I O NA			I O NA
		I O NA			I O NA
		I O NA	Menu		I O NA

Note: You'll need to count the number of temps IN ____ and OUT ____ 1-2F, ____ 3-4F, ____ 5-9, and ____ 10F

Hot Holding

TCS at 135F I O NO NA	Roasts at 130F I O NO NA	P: 0 1 2 3 4 T: 0 1 2 3 4 M: 0 1 2 3 4	Sufficient Capacity Y N Amb Therm Y N Comments:

Observations

Equipment	Food	Temp	Equipment	Food	Temp

B. Explanation of Data Items

CDC Risk Factor	Data items
	1. Employees practice proper handwashing
Poor personal hygiene	1A. Hands are cleaned and properly washed using hand cleanser/ water supply/ appropriate drying methods/ length of time
Poor personal hygiene	1B. Hands are cleaned and washed when required as specified
Poor personal hygiene	**2. Food employees do not contact ready-to-eat foods with bare hands**
Poor personal hygiene	**3. Food is protected from cross-contamination during storage, preparation, and display**
Contaminated equipment/ prevention of contamination	3A. Raw animal foods are separated from ready-to-eat foods
Contaminated equipment/ prevention of contamination	3B. Different raw animal foods are separated from each other
Contaminated equipment/ prevention of contamination	3C. Food is protected from environmental contamination—actual contamination observed
Contaminated equipment/ prevention of contamination	3D. Food is protected from environmental contamination—potential contamination observed
Contaminated equipment/ prevention of contamination	**4. Food contact surfaces are properly cleaned and sanitized**
Contaminated equipment/ prevention of contamination	4A. Food contact surfaces and utensils are clean to sight and touch and sanitized properly using manual warewashing methods
Contaminated equipment/ prevention of contamination	4B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures
Contaminated equipment/ prevention of contamination	4C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment
Improper holding time/ temperature	**5. Foods requiring refrigeration are held at the proper temperature**
Improper holding time/ temperature	5A. TCS food is maintained at 41ºF or below, except during preparation, cooking, cooling, or when time is used as a public health control
Improper holding time/ temperature	5B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF
Improper holding time/ temperature	**6. Foods displayed or stored hot are held at the proper temperature**
Improper holding time/ temperature	6A. TCS food is maintained at 135ºF or above, except during preparation, cooking, cooling, or when time is used as a public health control
Improper holding time/ temperature	6B. Roasts are held at a temperature of 130ºF or above
Improper holding time/ temperature	**7. Foods are cooled properly**
Improper holding time/ temperature	7A. Cooked TCS food is cooled from 135ºF-70ºF within 2 hours and from 135ºF to 41ºF or below within 6 hours
Improper holding time/ temperature	7B. TCS food prepared from ingredients at ambient temperature is cooled to 41ºF or below within 4 hours
Improper holding time/ temperature	7C. Proper cooling methods/ equipment is used
Improper holding time/ temperature	7D. TCS foods are cooled in accordance with alternative cooling provisions allowed in *WAC 246-215 03515(c)*
Improper holding time/ temperature	**8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening**
Improper holding time/ temperature	8A. Ready-to-eat, TCS food (prepared on-site) held for more than 24 hours is date marked as required
Improper holding time/ temperature	8B. Open commercial containers of prepared ready-to-eat TCS food held for more than 24 hours are date marked as required
Improper holding time/ temperature	8C. Ready-to-eat, TCS food prepared on-site and/or opened commercial container exceeding 7 days at < 41ºF discarded
Inadequate cooking	**9. Raw animal foods are cooked to required temperatures**
Inadequate cooking	9A. Raw shell eggs broken for immediate service are cooked to 145ºF for 15 seconds. Raw shell eggs broken but note prepared for immediate service are cooked to 155ºF for 15 seconds
Inadequate cooking	9B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF for 15 seconds
Inadequate cooking	9C. Comminuted fish, meats, Commercially-raised Game Animals are cooked to 155ºF for 15 seconds
Inadequate cooking	9D. Poultry; stuffed items (meat, fish, pasta, poultry, ratite), stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165ºF for 15 seconds

Inadequate cooking	9E. Roasts, including formed roasts are cooked to 130ºF for 115 minutes, or as Chart specifies
Inadequate cooking	9F. Non-continuously cooked foods properly reheated
Inadequate cooking	**10. Cooked foods are reheated to required temperatures**
Inadequate cooking	10A. TCS food that is cooked and cooled on premises is rapidly reheated to 165ºF for 15 seconds for hot holding
Inadequate cooking	10B. Commercially-processed ready-to-eat food, reheated to 135ºF or above **for hot holding**
Poor personal hygiene	**11. Handwashing facilities are accessible and properly maintained**
Poor personal hygiene	11A. Handwashing facilities are conveniently located and accessible for employees
Poor personal hygiene	11B. Handwashing facilities are supplied with hand cleanser/ disposable towels. Hand drying devices
Poor personal hygiene	**12. Employees practice good personal hygiene**
Poor personal hygiene	12A. Food employees eat, drink, and use tobacco only in designated areas
Poor personal hygiene	12B. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use utensils
Improper holding time/ temperature	**13. Consumers are properly advised of risks of consuming raw or undercooked animal products**
Improper holding time/ temperature	**14. Time alone is properly used as a public health control**
Improper holding time/ temperature	14A. When time only is used as a public health control for 4 hours, the food establishment follows procedures to serve or discard food as specified in section 3-501.19 of the *Food Code*
	15. **Facilities have adequate equipment and tools for ensuring food** temperature control and sanitization of food contact surfaces
	15A. Refrigeration/ cold holding units have sufficient capacity to maintain TCS foods at 41ºF or below
	15B. Hot holding units have sufficient capacity to maintain TCS foods at 135ºF or above
	15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device
	15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures
	15E. Accurate temperature measuring device, and/or test kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitizer concentrations.
Food from unsafe sources	**16. Special processes are conducted in compliance with issued variance/ HACCP Plan, when required**
Food from unsafe sources	16A. Food establishment conducts reduced oxygen packaging without a variance as specified in section 3-502.12 of the *Food Code*
Food from unsafe sources	16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required
Food from unsafe sources	16C. Juice packaged in a food establishment is treated under a HACCP plan to reduce pathogens or labeled as specified in *Food Code*
Food from unsafe sources	**17. Food is received from safe sources**
Food from unsafe sources	17A. All food is from regulated food processing plants/ No home prepared food/ canned foods
Food from unsafe sources	17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/ sold
Food from unsafe sources	17C. Food is protected from contamination during transportation/ receiving
Food from unsafe sources	17D. TCS food is received at a temperature of 41ºF or below OR according to Law
Food from unsafe sources	17E. Food is safe and unadulterated
Food from unsafe sources	17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied
Food from unsafe sources	17G. Written documentation of parasite destruction is maintained for 90 days fir fish products
Food from unsafe sources	17H. Shellstock not commingled
	18. Toxic materials are identified, used, and stored properly
	18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used
	19. Management and food employees are trained in allergy awareness as it relates to their assigned duties
	19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens
	19B. Food employees are trained in food allergy awareness as it relates to their assigned duties

C. Full Data Tables

1. RESTAURANT-Quick Service

1. Employees practice proper handwashing

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
1A. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	231	181	78.35%	50	21.65%	0	0
1A.1 Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	61	36	59.02%	25	40.98%	5	0
1B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	192	181	94.27%	11	5.73%	0	0
1B.1 Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	61	46	75.41%	15	24.59%	5	0
1C. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code AND Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	61	32	52.46%	29	47.54%	5	0

2. Bare hand contact restriction

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
2. Food employees do not contact ready-to-eat foods with bare hands.	67	66	98.51%	1	1.49%	0	0

3. Food is protected from cross-contamination during storage preparation and display

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
3A. Raw animal foods are separated from ready-to-eat foods.	48	40	83.33%	8	16.67%	1	18
3B. Different raw animal foods are separated from each other.	48	47	97.92%	1	2.08%	1	18
3C. Food is protected from environmental contamination-actual contamination observed.	66	65	98.48%	1	1.52%	1	0
3D. Food is protected from environmental contamination-potential contamination.	66	52	78.79%	14	21.21%	1	0

4. Food contact surfaces are properly cleaned and sanitized

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
4A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	67	65	97.01%	2	2.99%	0	0
4B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	31	22	70.97%	9	29.03%	35	0
4C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	9	7	77.78%	2	22.22%	4	53

5. Foods requiring refrigeration are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
5A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	611	474	77.58%	137	22.42%	0	0
5A.1. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	66	18	27.27%	48	72.73%	0	0

6. Foods displayed or stored hot are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
6A. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	203	181	89.16%	22	10.84%	0	0
6A.1. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	55	39	70.91%	16	29.09%	4	8
6B. Roasts are held at a temperature of 130°F (54°C) or above.	2	2	100.00%	0	0.00%	0	64

7. Foods are cooled properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA

7A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours.	8	2	25.00%	6	75.00%	32	27
7B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours.	2	0	0.00%	2	100.00%	38	27
7C. Proper cooling methods/equipment are used.	13	7	53.85%	6	46.15%	29	25
8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
8A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	55	42	76.36%	13	23.64%	4	8
8B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	48	36	75.00%	12	25.00%	12	7
8C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	49	29	59.18%	20	40.82%	10	8
9. Raw animal foods are cooked to required temperature							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
9A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds.	7	7	100.00%	0	0.00%	15	45
9B. Pork; Fish; Beef; Commercially-raised game animals are cooked to 145°F (63°C) for 15 seconds.	1	1	100.00%	0	0.00%	23	43
9C. Comminuted fish, meats, commercially-raised game animals are cooked to 155°F (68°C) for 15 seconds.	19	17	89.47%	2	10.53%	24	24
9D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds.	15	13	86.67%	2	13.33%	30	22
9E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham)	0	0	0	0	0.00%	5	61
9F. Noncontinuously cooked foods properly reheated	0	0	0.00%	0	0.00%	2	65
10. Cooked foods are reheated to required temperature OBSERVATION							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding.	5	4	80.00%	1	20.00%	37	25
10B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding.	15	14	93.33%	1	6.67%	42	10
11. Handwashing facilities are accessible and properly maintained							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
11A. Handwashing facilities are conveniently located and accessible for employees.	67	53	79.10%	14	20.90%	0	0
11B. Handwashing facilities are supplied with hand cleanser.	67	63	94.03%	4	5.97%	0	0
11B.1. Handwashing facilities are supplied with disposable towels/hand drying devices.	67	64	95.52%	3	4.48%	0	0
12. Employees practice good hygiene							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
12A. Food Employees eat, drink, and use tobacco only in designated areas.	66	64	96.97%	2	3.03%	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.	67	67	100.00%	0	0.00%	0	0
13. Consumer advisory							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	6	2	33.33%	4	66.67%	0	60
14. Time alone is properly used as a public health control							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**

14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	20	13	65.00%	7	35.00%	5	42
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	0	64

15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitation of food contact surfaces

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
15A. Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below.	0	0	0.00%	0	0.00%	0	18
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above.	0	0	0.00%	0	0.00%	67	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	0	0	0.00%	0	0.00%	67	0
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	60	56	93.33%	4	6.67%	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	56	32	57.14%	24	42.86%	0	10

16. Special processes are conducted In compliance with Issued variance/HACCP plan, when required

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	8	8	100.00%	0	0.00%	0	59
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	8	8	100.00%	0	0.00%	0	59
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code.	0	0	0.00%	0	0.00%	0	67

17. Food Is received from safe sources

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
17A. All food is from regulated food processing plants/No home prepared/canned foods.	67	67	100.00%	0	0.00%	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	0	0	0.00%	0	0.00%	1	66
17C. Food is protected from contamination during transportation/receiving.	0	0	0.00%	0	0.00%	67	0
17D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law.	1	1	100.00%	0	0.00%	66	0
17E. Food is safe and unadulterated	67	67	100.00%	0	0.00%	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	0	0	0.00%	0	0.00%	1	66
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	1	0	0.00%	1	100.00%	0	66
17H. Shellstock not commingled.	0	0	0.00%	0	0.00%	1	65

18. Toxic materials are Identified, used and stored properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	67	66	98.51%	1	1.49%	0	0

19. Management and food employees are trained in food allergy as it relates to their assigned duties

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens	66	5	7.58%	61	92.42%	1	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	66	17	25.76%	49	74.24%	1	0

Illness Policy

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%

Employees are informed of their responsibility to report the person in charge illness symptoms as specified in Section 2-201.11 of the *Food Code.*	24	21	87.50%	3	12.50%
Employees are informed of their responsibility to report the person in charge diagnosis with, or exposure to, the specified illness specified in Section 2-201.11 of the Food Code.	67	14	20.90%	53	79.10%
Is management aware of its responsibility to notify the regulatory authority when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code.*	67	8	11.94%	59	88.06%
Is management's employee health policy consistent with 2-201.12 of the *Food Code* for excluding and restricting food employees on the basis of their health activities as they relate to diseases that are transmitted through foods.	67	5	7.46%	62	92.54%
Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for removal of exclusions and restrictions of food employees on the basis of their health and activities as they relate to diseases that are transmitted through foods.	67	3	4.48%	64	95.52%

Manager Certification

Number of INFORMATION STATEMENTS	Total	YES	YES%	NO	NO%
Is there a certified food protection manager employed at the establishment?	67	29	43.28%	38	56.72%
Is the establishment's policy to have a certified food protection manager present at all times?	67	26	38.81%	41	61.19%

Management Assessment Procedures Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	67	6	7	7	37	10	29.85%	70.15%
2. Food employees do not contact ready-to-eat foods with bare hands.	66	3	6	4	52	1	19.70%	80.30%
3. Food is protected from cross-contamination during storage preparation and display	67	4	4	10	46	3	26.87%	73.13%
4. Food contact surfaces are properly cleaned and sanitized	67	4	4	10	46	3	26.87%	73.13%
5. Foods requiring refrigeration are held at the proper temperature	67	4	5	6	50	2	22.39%	77.61%
6. Foods displayed or stored hot are held at the proper temperature	66	4	3	18	41	0	37.88%	62.12%
7. Foods are cooled properly	65	9	4	43	7	2	86.15%	13.85%
9. Raw animal foods are cooked to required temperature	65	5	3	22	34	1	46.15%	53.85%
10. Cooked foods are reheated to required temperature OBSERVATION	66	6	4	13	43	0	34.85%	65.15%

Management Assessment Training Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	67	18	6	8	29	6	47.76%	52.24%
2. Food employees do not contact ready-to-eat foods with bare hands.	66	16	5	5	39	1	39.39%	60.61%
3. Food is protected from cross-contamination during storage preparation and display	65	16	1	18	30	0	53.85%	46.15%
4. Food contact surfaces are properly cleaned and sanitized	67	16	8	8	33	2	47.76%	52.24%
5. Foods requiring refrigeration are held at the proper temperature	67	19	4	6	36	2	43.28%	56.72%
	66	15	4	12	35	0	46.97%	53.03%
7. Foods are cooled properly	65	17	1	37	8	2	84.62%	15.38%
9. Raw animal foods are cooked to required temperature	65	15	5	18	26	1	58.46%	41.54%
10. Cooked foods are reheated to required temperature OBSERVATION	66	16	6	10	33	1	48.48%	51.52%

Management Assessment Monitoring Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	67	27	9	17	13	1	79.10%	20.90%
2. Food employees do not contact ready-to-eat foods with bare hands.	66	24	10	11	21	0	68.18%	31.82%
3. Food is protected from cross-contamination during storage preparation and display	65	20	7	18	20	0	69.23%	30.77%
4. Food contact surfaces are properly cleaned and sanitized	67	32	7	13	11	4	77.61%	22.39%
5. Foods requiring refrigeration are held at the proper temperature	67	19	4	15	23	6	56.72%	43.28%
6. Foods displayed or stored hot are held at the proper temperature	66	19	5	21	20	1	68.18%	31.82%
7. Foods are cooled properly	65	20	1	33	10	1	83.08%	16.92%
9. Raw animal foods are cooked to required temperature	65	16	7	18	20	4	63.08%	36.92%
10. Cooked foods are reheated to required temperature OBSERVATION	66	20	8	14	23	1	63.64%	36.36%

2. RESTAURANTS-Full Service

1. Employees practice proper handwashing

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
1A. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	110	91	82.73%	19	17.27%	0	0
1A.1 Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	49	32	65.31%	17	34.69%	18	0
1B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	121	91	75.21%	30	24.79%	0	0
1B.1 Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	49	25	51.02%	24	48.98%	18	0
1C. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code AND Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	49	23	46.94%	26	53.06%	18	0

2. Bare hand contact restriction

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
2. Food employees do not contact ready-to-eat foods with bare hands.	67	59	88.06%	8	11.94%	0	0

3. Food is protected from cross-contamination during storage preparation and display

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
3A. Raw animal foods are separated from ready-to-eat foods.	66	58	87.88%	8	12.12%	1	0
3B. Different raw animal foods are separated from each other.	66	63	95.45%	3	4.55%	1	0
3C. Food is protected from environmental contamination-actual contamination observed.	67	64	95.52%	3	4.48%	0	0
3D. Food is protected from environmental contamination-potential contamination.	67	55	82.09%	12	17.91%	0	0

4. Food contact surfaces are properly cleaned and sanitized

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
4A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	67	61	91.04%	6	8.96%	0	0
4B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	8	5	62.50%	3	37.50%	53	3
4C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	35	25	71.43%	10	28.57%	18	13

5. Foods requiring refrigeration are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
5A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	698	532	76.22%	166	23.78%	0	0
5A.1. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	67	19	28.36%	48	71.64%	0	0

6. Foods displayed or stored hot are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
6A. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	165	152	92.12%	13	7.88%	0	0
6A.1. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	58	49	84.48%	9	15.52%	6	3
6B. Roasts are held at a temperature of 130°F (54°C) or above.	0	0	0.00%	0	0.00%	11	56

7. Foods are cooled properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
7A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours.	22	11	50.00%	11	50.00%	39	6
7B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours.	4	1	25.00%	3	75.00%	55	8
7C. Proper cooling methods/equipment are used.	33	17	51.52%	16	48.48%	29	5

8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
8A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	60	10	16.67%	50	83.33%	4	2
8B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	43	6	13.95%	37	86.05%	22	1
8C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	60	8	13.33%	52	86.67%	3	3
9. Raw animal foods are cooked to required temperature							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
9A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds.	2	1	50.00%	1	50.00%	58	7
9B. Pork; Fish; Beef; Commercially-raised game animals are cooked to 145°F (63°C) for 15 seconds.	20	19	95.00%	1	5.00%	46	1
9C. Comminuted fish, meats, commercially-raised game animals are cooked to 155°F (68°C) for 15 seconds.	10	10	100.00%	0	0.00%	56	1
9D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds.	22	20	90.91%	2	9.09%	44	1
9E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham)	1	0	0.00%	1	100.00%	15	51
9F. Noncontinuously cooked foods properly reheated	0	0	0.00%	0	0.00%	10	57
10. Cooked foods are reheated to required temperature OBSERVATION							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding.	6	5	83.33%	1	16.67%	47	14
10B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding.	1	1	100.00%	0	0.00%	57	9
11. Handwashing facilities are accessible and properly maintained							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
11A. Handwashing facilities are conveniently located and accessible for employees.	67	57	85.07%	10	14.93%	0	0
11B. Handwashing facilities are supplied with hand cleanser.	67	64	95.52%	3	4.48%	0	0
11B.1. Handwashing facilities are supplied with disposable towels/hand drying devices.	67	60	89.55%	7	10.45%	0	0
12. Employees practice good hygiene							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
12A. Food Employees eat, drink, and use tobacco only in designated areas.	67	61	91.04%	6	8.96%	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.	67	67	100.00%	0	0.00%	0	0
13. Consumer advisory							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	33	28	84.85%	5	15.15%	5	20
14. Time alone is properly used as a public health control							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	8	4	50.00%	4	50.00%	3	56
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	0	67

15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitation of food contact surfaces

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
15A. Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below.	0	0	0.00%	0	0.00%	0	5
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above.	0	0	0.00%	0	0.00%	67	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	0	0	0.00%	0	0.00%	67	0
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	63	58	92.06%	5	7.94%	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	66	17	25.76%	49	74.24%	0	1

16. Special processes are conducted In compliance with Issued variance/HACCP plan, when required

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	2	0	0.00%	2	100.00%	0	65
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	1	0	0.00%	1	100.00%	0	66
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code.	0	0	0.00%	0	0.00%	0	67

17. Food Is received from safe sources

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
17A. All food is from regulated food processing plants/No home prepared/canned foods.	67	65	97.01%	2	2.99%	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	5	5	100.00%	0	0.00%	1	61
17C. Food is protected from contamination during transportation/receiving.	3	3	100.00%	0	0.00%	64	0
17D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law.	3	3	100.00%	0	0.00%	64	0
17E. Food is safe and unadulterated	67	67	100.00%	0	0.00%	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	5	2	40.00%	3	60.00%	1	61
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	5	1	20.00%	4	80.00%	1	60
17H. Shellstock not commingled.	3	3	100.00%	0	0.00%	5	59

18. Toxic materials are Identified, used and stored properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	67	64	95.52%	3	4.48%	0	0

19. Management and food employees are trained in food allergy as it relates to their assigned duties

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens	67	3	4.48%	64	95.52%	0	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	67	18	26.87%	49	73.13%	0	0

Illness Policy

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%
Employees are informed of their responsibility to report the person in charge illness symptoms as specified in Section 2-201.11 of the *Food Code.*	18	8	44.44%	10	55.56%
Employees are informed of their responsibility to report the person in charge diagnosis with, or exposure to, the specified illness specified in Section 2-201.11 of the Food Code.	65	9	13.85%	56	86.15%

Is management aware of its responsibility to notify the regulatory authority when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code.*	66	7	10.61%	59	89.39%
Is management's employee health policy consistent with 2-201.12 of the *Food Code* for excluding and restricting food employees on the basis of their health activities as they relate to diseases that are transmitted through foods.	67	7	10.45%	60	89.55%
Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for removal of exclusions and restrictions of food employees on the basis of their health and activities as they relate to diseases that are transmitted through foods.	67	7	10.45%	60	89.55%

Manager Certification

Number of INFORMATION STATEMENTS	Total	YES	YES%	NO	NO%
Is there a certified food protection manager at the establishment?	66	9	13.64%	57	86.36%
Is the establishment's policy to have a certified food protection manager present at all times?	66	7	10.61%	59	89.39%

Management Assessment Procedures Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	67	11	10	10	29	7	46.27%	53.73%
2. Food employees do not contact ready-to-eat foods with bare hands.	67	8	5	14	40	0	40.30%	59.70%
3. Food is protected from cross-contamination during storage preparation and display	67	10	16	13	26	2	58.21%	41.79%
4. Food contact surfaces are properly cleaned and sanitized	67	10	16	13	26	2	58.21%	41.79%
5. Foods requiring refrigeration are held at the proper temperature	67	6	13	7	39	2	38.81%	61.19%
6. Foods displayed or stored hot are held at the proper temperature	67	13	12	13	28	1	56.72%	43.28%
7. Foods are cooled properly	67	11	5	45	5	1	91.04%	8.96%
9. Raw animal foods are cooked to required temperature	67	19	13	13	19	3	67.16%	32.84%
10. Cooked foods are reheated to required temperature OBSERVATION	67	20	8	16	22	1	65.67%	34.33%

Management Assessment Training Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	67	37	4	8	12	6	73.13%	26.87%
2. Food employees do not contact ready-to-eat foods with bare hands.	67	38	4	3	20	2	67.16%	32.84%
3. Food is protected from cross-contamination during storage preparation and display	67	44	2	1	15	5	70.15%	29.85%
4. Food contact surfaces are properly cleaned and sanitized	67	43	4	5	10	5	77.61%	22.39%
5. Foods requiring refrigeration are held at the proper temperature	67	40	2	5	14	6	70.15%	29.85%
6. Foods displayed or stored hot are held at the proper temperature	67	42	2	8	10	5	77.61%	22.39%
7. Foods are cooled properly	67	49	2	12	3	1	94.03%	5.97%
9. Raw animal foods are cooked to required temperature	67	42	3	6	9	7	76.12%	23.88%
10. Cooked foods are reheated to required temperature OBSERVATION	67	41	3	13	9	1	85.07%	14.93%

Management Assessment Monitoring Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	67	40	8	9	9	1	85.07%	14.93%
2. Food employees do not contact ready-to-eat foods with bare hands.	67	33	8	10	16	0	76.12%	23.88%
3. Food is protected from cross-contamination during storage preparation and display	67	38	7	4	16	2	73.13%	26.87%
4. Food contact surfaces are properly cleaned and sanitized	67	52	4	2	7	2	86.57%	13.43%
5. Foods requiring refrigeration are held at the proper temperature	66	30	4	8	16	8	63.64%	36.36%
6. Foods displayed or stored hot are held at the proper temperature	67	34	6	8	13	6	71.64%	28.36%
7. Foods are cooled properly	67	39	4	16	5	3	88.06%	11.94%
9. Raw animal foods are cooked to required temperature	67	43	3	7	11	3	79.10%	20.90%
10. Cooked foods are reheated to required temperature OBSERVATION	67	42	1	13	10	1	83.58%	16.42%

3. GROCERY-Deli

1. Employees practice proper handwashing

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
1A. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	66	62	93.94%	4	6.06%	0	0

1A.1 Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	22	17	77.27%	5	22.73%	4	0
1B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	73	62	84.93%	11	15.07%	0	0
1B.1 Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	22	16	72.73%	6	27.27%	4	0
1C. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code AND Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	22	15	68.18%	7	31.82%	4	0

2. Bare hand contact restriction

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
2. Food employees do not contact ready-to-eat foods with bare hands.	26	26	100.00%	0	0.00%	0	0

3. Food is protected from cross-contamination during storage preparation and display

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
3A. Raw animal foods are separated from ready-to-eat foods.	26	25	96.15%	1	3.85%	0	0
3B. Different raw animal foods are separated from each other.	26	26	100.00%	0	0.00%	0	0
3C. Food is protected from environmental contamination-actual contamination observed.	26	25	96.15%	1	3.85%	0	0
3D. Food is protected from environmental contamination-potential contamination.	26	20	76.92%	6	23.08%	0	0

4. Food contact surfaces are properly cleaned and sanitized

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
4A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	26	23	88.46%	3	11.54%	0	0
4B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	7	3	42.86%	4	57.14%	18	0
4C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	4	3	75.00%	1	25.00%	2	19

5. Foods requiring refrigeration are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
5A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	286	237	82.87%	49	17.13%	0	0
5A.1. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	26	8	30.77%	18	69.23%	0	0

6. Foods displayed or stored hot are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
6A. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	85	70	82.35%	15	17.65%	0	0
6A.1. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	19	7	36.84%	12	63.16%	4	3
6B. Roasts are held at a temperature of 130°F (54°C) or above.	0	0	0.00%	0	0.00%	3	23

7. Foods are cooled properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
7A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours.	3	2	66.67%	1	33.33%	20	3
7B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours.	1	0	0.00%	1	100.00%	19	6
7C. Proper cooling methods/equipment are used.	9	2	22.22%	7	77.78%	15	2

8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
8A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	18	9	50.00%	9	50.00%	3	5

8B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	13	7	53.85%	6	46.15%	10	3
8C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	18	9	50.00%	9	50.00%	3	5
9. Raw animal foods are cooked to required temperature							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
9A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds.	2	2	100.00%	0	0.00%	6	18
9B. Pork; Fish; Beef; Commercially-raised game animals are cooked to 145°F (63°C) for 15 seconds.	1	1	100.00%	0	0.00%	16	9
9C. Comminuted fish, meats, commercially-raised game animals are cooked to 155°F (68°C) for 15 seconds.	1	1	100.00%	0	0.00%	10	15
9D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds.	10	7	70.00%	3	30.00%	10	6
9E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham)	0	0	0.00%	0	0.00%	0	26
9F. Noncontinuously cooked foods properly reheated	0	0	0.00%	0	0.00%	0	26
10. Cooked foods are reheated to required temperature OBSERVATION							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding.	2	2	100.00%	0	0.00%	15	9
10B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding.	7	4	57.14%	3	42.86%	13	6
11. Handwashing facilities are accessible and properly maintained							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
11A. Handwashing facilities are conveniently located and accessible for employees.	26	21	80.77%	5	19.23%	0	0
11B. Handwashing facilities are supplied with hand cleanser.	26	24	92.31%	2	7.69%	0	0
11B.1. Handwashing facilities are supplied with disposable towels/hand drying devices.	26	22	84.62%	4	15.38%	0	0
12. Employees practice good hygiene							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
12A. Food Employees eat, drink, and use tobacco only in designated areas.	26	26	100.00%	0	0.00%	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.	26	26	100.00%	0	0.00%	0	0
13. Consumer advisory							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	2	0	0.00%	2	100.00%	0	24
14. Time alone is properly used as a public health control							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	2	24
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	0	26
15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitation of food contact surfaces							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**

15A. Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below.	0	0	0.00%	0	0.00%	0	2
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above.	0	0	0.00%	0	0.00%	26	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	0	0	0.00%	0	0.00%	26	0
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	24	24	100.00%	0	0.00%	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	24	7	29.17%	17	70.83%	0	2

16. Special processes are conducted In compliance with Issued variance/HACCP plan, when required

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	1	0	0.00%	1	100.00%	0	25
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	1	0	0.00%	1	100.00%	0	25
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code.	0	0	0.00%	0	0.00%	0	26

17. Food Is received from safe sources

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
17A. All food is from regulated food processing plants/No home prepared/canned foods.	26	26	100.00%	0	0.00%	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	3	2	66.67%	1	33.33%	3	20
17C. Food is protected from contamination during transportation/receiving.	1	1	100.00%	0	0.00%	25	0
17D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law.	1	1	100.00%	0	0.00%	25	0
17E. Food is safe and unadulterated	26	25	96.15%	1	3.85%	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	5	3	60.00%	2	40.00%	2	19
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	0	0	0.00%	0	0.00%	0	26
17H. Shellstock not commingled.	4	2	50.00%	2	50.00%	3	19

18. Toxic materials are Identified, used and stored properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	26	25	96.15%	1	3.85%	0	0

19. Management and food employees are trained in food allergy as it relates to their assigned duties

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens	24	2	8.33%	22	91.67%	2	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	24	6	25.00%	18	75.00%	2	0

Illness Policy

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%
Employees are informed of their responsibility to report the person in charge illness symptoms as specified in Section 2-201.11 of the *Food Code.*	11	6	54.55%	5	45.45%
Employees are informed of their responsibility to report the person in charge diagnosis with, or exposure to, the specified illness specified in Section 2-201.11 of the Food Code.	26	2	7.69%	24	92.31%
Is management aware of its responsibility to notify the regulatory authority when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code.*	26	2	7.69%	24	92.31%

Is management's employee health policy consistent with 2-201.12 of the *Food Code* for excluding and restricting food employees on the basis of their health activities as they relate to diseases that are transmitted through foods.	26	8	30.77%	18	69.23%
Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for removal of exclusions and restrictions of food employees on the basis of their health and activities as they relate to diseases that are transmitted through foods.	26	3	11.54%	23	88.46%

Manager Certification

Number of INFORMATION STATEMENTS	Total	YES	YES%	NO	NO%
Is there a certified food protection manager at the establishment?	26	6	23.08%	20	76.92%
Is the establishment's policy to have a certified food protection manager present at all times?	26	4	15.38%	22	84.62%

Management Assessment Procedures Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	26	2	6	2	12	4	38.46%	61.54%
2. Food employees do not contact ready-to-eat foods with bare hands.	26	1	1	5	18	1	26.92%	73.08%
3. Food is protected from cross-contamination during storage preparation and display	26	3	3	8	8	4	53.85%	46.15%
4. Food contact surfaces are properly cleaned and sanitized	26	3	3	8	8	4	53.85%	46.15%
5. Foods requiring refrigeration are held at the proper temperature	26	2	1	4	15	4	26.92%	73.08%
6. Foods displayed or stored hot are held at the proper temperature	26	2	0	9	10	5	42.31%	57.69%
7. Foods are cooled properly	26	3	0	18	3	2	80.77%	19.23%
9. Raw animal foods are cooked to required temperature	26	3	0	8	8	7	42.31%	57.69%
10. Cooked foods are reheated to required temperature OBSERVATION	26	2	3	10	8	3	57.69%	42.31%

Management Assessment Training Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	26	11	0	3	5	7	53.85%	46.15%
2. Food employees do not contact ready-to-eat foods with bare hands.	26	10	0	2	6	8	46.15%	53.85%
3. Food is protected from cross-contamination during storage preparation and display	26	9	0	2	7	8	42.31%	57.69%
4. Food contact surfaces are properly cleaned and sanitized	26	11	1	1	7	6	50.00%	50.00%
5. Foods requiring refrigeration are held at the proper temperature	26	11	0	2	6	7	50.00%	50.00%
6. Foods displayed or stored hot are held at the proper temperature	26	11	0	4	4	7	57.69%	42.31%
7. Foods are cooled properly	26	10	0	7	2	7	65.38%	34.62%
9. Raw animal foods are cooked to required temperature	26	10	1	3	4	8	53.85%	46.15%
10. Cooked foods are reheated to required temperature OBSERVATION	26	11	1	5	4	5	65.38%	34.62%

Management Assessment Monitoring Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	26	12	7	4	3	0	88.46%	11.54%
2. Food employees do not contact ready-to-eat foods with bare hands.	26	12	4	5	5	0	80.77%	19.23%
3. Food is protected from cross-contamination during storage preparation and display	26	15	5	0	6	0	76.92%	23.08%
4. Food contact surfaces are properly cleaned and sanitized	26	18	2	2	3	1	84.62%	15.38%
5. Foods requiring refrigeration are held at the proper temperature	26	9	2	5	8	2	61.54%	38.46%
6. Foods displayed or stored hot are held at the proper temperature	26	7	2	7	5	5	61.54%	38.46%
7. Foods are cooled properly	26	13	2	6	3	2	80.77%	19.23%
9. Raw animal foods are cooked to required temperature	26	9	2	3	4	8	53.85%	46.15%
10. Cooked foods are reheated to required temperature OBSERVATION	26	12	1	5	3	5	69.23%	30.77%

4. GROCERY-Produce

1. Employees practice proper handwashing

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
1A. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	1	1	100.00%	0	0.00%	0	0
1A.1 Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	1	1	100.00%	0	0.00%	2	0

1B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	1	1	100.00%	0	0.00%	0	0
1B.1 Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	1	1	100.00%	0	0.00%	2	0
1C. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code AND Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	1	1	100.00%	0	0.00%	2	0

2. Bare hand contact restriction

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
2. Food employees do not contact ready-to-eat foods with bare hands.	3	3	100.00%	0	0.00%	0	0

3. Food is protected from cross-contamination during storage preparation and display

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
3A. Raw animal foods are separated from ready-to-eat foods.	0	0	0.00%	0	0.00%	0	3
3B. Different raw animal foods are separated from each other.	0	0	0.00%	0	0.00%	0	3
3C. Food is protected from environmental contamination-actual contamination observed.	2	2	100.00%	0	0.00%	0	1
3D. Food is protected from environmental contamination-potential contamination.	2	2	100.00%	0	0.00%	0	1

4. Food contact surfaces are properly cleaned and sanitized

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
4A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	3	3	100.00%	0	0.00%	0	0
4B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	0	0	0.00%	0	0.00%	3	0
4C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	0	0	0.00%	0	0.00%	0	3

5. Foods requiring refrigeration are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
5A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	8	5	62.50%	3	37.50%	0	0
5A.1. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	3	1	33.33%	2	66.67%	0	0

6. Foods displayed or stored hot are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
6A. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	0	0	0.00%	0	0.00%	0	0
6A.1. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	0	0	0.00%	0	0.00%	0	2
6B. Roasts are held at a temperature of 130°F (54°C) or above.	0	0	0.00%	0	0.00%	0	2

7. Foods are cooled properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
7A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours.	0	0	0.00%	0	0.00%	0	3
7B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours.	0	0	0.00%	0	0.00%	1	2
7C. Proper cooling methods/equipment are used.	1	0	0.00%	1	100.00%	0	2

8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
8A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	3	3	100.00%	0	0.00%	0	0
8B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	2	2	100.00%	0	0.00%	1	0

8C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	3	3	100.00%	0	0.00%	0	0
9. Raw animal foods are cooked to required temperature							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
9A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds.	0	0	0.00%	0	0.00%	0	2
9B. Pork; Fish; Beef; Commercially-raised game animals are cooked to 145°F (63°C) for 15 seconds.	0	0	0.00%	0	0.00%	0	2
9C. Comminuted fish, meats, commercially-raised game animals are cooked to 155°F (68°C) for 15 seconds.	0	0	0.00%	0	0.00%	0	2
9D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds.	0	0	0.00%	0	0.00%	0	2
9E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham)	0	0	0.00%	0	0.00%	0	2
9F. Noncontinuously cooked foods properly reheated	0	0	0.00%	0	0.00%	0	2
10. Cooked foods are reheated to required temperature OBSERVATION							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding.	0	0	0.00%	0	0.00%	0	2
10B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding.	0	0	0.00%	0	0.00%	0	2
11. Handwashing facilities are accessible and properly maintained							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
11A. Handwashing facilities are conveniently located and accessible for employees.	3	3	100.00%	0	0.00%	0	0
11B. Handwashing facilities are supplied with hand cleanser.	3	3	100.00%	0	0.00%	0	0
11B.1. Handwashing facilities are supplied with disposable towels/hand drying devices.	3	3	100.00%	0	0.00%	0	0
12. Employees practice good hygiene							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
12A. Food Employees eat, drink, and use tobacco only in designated areas.	3	3	100.00%	0	0.00%	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.	3	3	100.00%	0	0.00%	0	0
13. Consumer advisory							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	0	0	0.00%	0	0.00%	0	2
14. Time alone is properly used as a public health control							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	0	3
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	0	3
15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitation of food contact surfaces							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
15A. Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below.	0	0	0.00%	0	0.00%	0	2

15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above.	0	0	0.00%	0	0.00%	3	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	0	0	0.00%	0	0.00%	3	0
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	3	3	100.00%	0	0.00%	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	3	3	100.00%	0	0.00%	0	0

16. Special processes are conducted In compliance with Issued variance/HACCP plan, when required

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	0	0	0.00%	0	0.00%	0	3
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	0	0	0.00%	0	0.00%	0	3
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code.	0	0	0.00%	0	0.00%	0	3

17. Food Is received from safe sources

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
17A. All food is from regulated food processing plants/No home prepared/canned foods.	3	3	100.00%	0	0.00%	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	0	0	0.00%	0	0.00%	0	3
17C. Food is protected from contamination during transportation/receiving.	0	0	0.00%	0	0.00%	3	0
17D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law.	0	0	0.00%	0	0.00%	3	0
17E. Food is safe and unadulterated	3	3	100.00%	0	0.00%	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	0	0	0.00%	0	0.00%	0	3
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	0	0	0.00%	0	0.00%	0	3
17H. Shellstock not commingled.	0	0	0.00%	0	0.00%	0	3

18. Toxic materials are Identified, used and stored properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	3	3	100.00%	0	0.00%	0	0

19. Management and food employees are trained in food allergy as it relates to their assigned duties

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens	3	0	0.00%	3	100.00%	0	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	3	2	66.67%	1	33.33%	0	0

Illness Policy

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%
Employees are informed of their responsibility to report the person in charge illness symptoms as specified in Section 2-201.11 of the *Food Code.*	3	2	66.67%	1	33.33%
Employees are informed of their responsibility to report the person in charge diagnosis with, or exposure to, the specified illness specified in Section 2-201.11 of the Food Code.	3	1	33.33%	2	66.67%
Is management aware of its responsibility to notify the regulatory authority when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code.*	3	2	66.67%	1	33.33%
Is management's employee health policy consistent with 2-201.12 of the *Food Code* for excluding and restricting food employees on the basis of their health activities as they relate to diseases that are transmitted through foods.	3	2	66.67%	1	33.33%

Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for removal of exclusions and restrictions of food employees on the basis of their health and activities as they relate to diseases that are transmitted through foods.	3	1	33.33%	2	66.67%

Manager Certification

Number of INFORMATION STATEMENTS	Total	YES	YES%	NO	NO%
Is there a certified food protection manager at the establishment?	3	3	100.00%	0	0.00%
Is the establishment's policy to have a certified food protection manager present at all times?	3	2	66.67%	1	33.33%

Management Assessment Procedures Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	3	0	0	0	0	3	0.00%	100.00%
2. Food employees do not contact ready-to-eat foods with bare hands.	3	0	0	1	1	1	33.33%	66.67%
3. Food is protected from cross-contamination during storage preparation and display	3	0	0	0	1	2	0.00%	100.00%
4. Food contact surfaces are properly cleaned and sanitized	3	0	0	0	1	2	0.00%	100.00%
5. Foods requiring refrigeration are held at the proper temperature	3	0	0	0	0	3	0.00%	100.00%
6. Foods displayed or stored hot are held at the proper temperature	2	0	0	2	0	0	100.00%	0.00%
7. Foods are cooled properly	3	0	0	3	0	0	100.00%	0.00%
9. Raw animal foods are cooked to required temperature	2	0	0	2	0	0	100.00%	0.00%
10. Cooked foods are reheated to required temperature OBSERVATION	2	0	0	2	0	0	100.00%	0.00%

Management Assessment Training Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	3	0	0	0	1	2	0.00%	100.00%
2. Food employees do not contact ready-to-eat foods with bare hands.	3	0	0	0	1	2	0.00%	100.00%
3. Food is protected from cross-contamination during storage preparation and display	2	0	0	2	0	0	100.00%	0.00%
4. Food contact surfaces are properly cleaned and sanitized	3	0	0	0	1	2	0.00%	100.00%
5. Foods requiring refrigeration are held at the proper temperature	3	0	0	0	0	3	0.00%	100.00%
6. Foods displayed or stored hot are held at the proper temperature	2	0	0	2	0	0	100.00%	0.00%
7. Foods are cooled properly	3	0	0	2	1	0	66.67%	33.33%
9. Raw animal foods are cooked to required temperature	2	0	0	2	0	0	100.00%	0.00%
10. Cooked foods are reheated to required temperature OBSERVATION	2	0	0	2	0	0	100.00%	0.00%

Management Assessment Monitoring Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	3	1	0	1	1	0	66.67%	33.33%
2. Food employees do not contact ready-to-eat foods with bare hands.	3	1	0	1	1	0	66.67%	33.33%
3. Food is protected from cross-contamination during storage preparation and display	2	0	0	2	0	0	100.00%	0.00%
4. Food contact surfaces are properly cleaned and sanitized	3	1	0	0	2	0	33.33%	66.67%
5. Foods requiring refrigeration are held at the proper temperature	3	0	0	0	1	2	0.00%	100.00%
6. Foods displayed or stored hot are held at the proper temperature	2	0	0	2	0	0	100.00%	0.00%
7. Foods are cooled properly	3	1	0	2	0	0	100.00%	0.00%
9. Raw animal foods are cooked to required temperature	2	0	0	2	0	0	100.00%	0.00%
10. Cooked foods are reheated to required temperature OBSERVATION	2	0	0	2	0	0	100.00%	0.00%

5. GROCERY-Seafood

1. Employees practice proper handwashing

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
1A. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	24	24	100.00%	0	0.00%	0	0
1A.1 Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	8	8	100.00%	0	0.00%	9	0
1B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	27	24	88.89%	3	11.11%	0	0

1B.1 Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	8	6	75.00%	2	25.00%	9	0
1C. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code AND Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	8	6	75.00%	2	25.00%	9	0

2. Bare hand contact restriction

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
2. Food employees do not contact ready-to-eat foods with bare hands.	16	16	100.00%	0	0.00%	0	1

3. Food is protected from cross-contamination during storage preparation and display

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
3A. Raw animal foods are separated from ready-to-eat foods.	17	17	100.00%	0	0.00%	0	0
3B. Different raw animal foods are separated from each other.	17	17	100.00%	0	0.00%	0	0
3C. Food is protected from environmental contamination-actual contamination observed.	17	17	100.00%	0	0.00%	0	0
3D. Food is protected from environmental contamination-potential contamination.	17	17	100.00%	0	0.00%	0	0

4. Food contact surfaces are properly cleaned and sanitized

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
4A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	17	16	94.12%	1	5.88%	0	0
4B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	2	1	50.00%	1	50.00%	15	0
4C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	1	1	100.00%	0	0.00%	0	16

5. Foods requiring refrigeration are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
5A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	43	37	86.05%	6	13.95%	0	0
5A.1. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	17	13	76.47%	4	23.53%	0	0

6. Foods displayed or stored hot are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
6A. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	0	0	0.00%	0	0.00%	0	0
6A.1. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	0	0	0.00%	0	0.00%	0	13
6B. Roasts are held at a temperature of 130°F (54°C) or above.	0	0	0.00%	0	0.00%	0	13

7. Foods are cooled properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
7A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours.	0	0	0.00%	0	0.00%	0	13
7B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours.	0	0	0.00%	0	0.00%	0	13
7C. Proper cooling methods/equipment are used.	0	0	0.00%	0	0.00%	0	13

8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
8A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	12	7	58.33%	5	41.67%	2	2
8B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	9	7	77.78%	2	22.22%	4	2
8C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	13	8	61.54%	5	38.46%	1	2

9. Raw animal foods are cooked to required temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
9A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds.	0	0	0.00%	0	0.00%	0	12
9B. Pork; Fish; Beef; Commercially-raised game animals are cooked to 145°F (63°C) for 15 seconds.	0	0	0.00%	0	0.00%	2	11
9C. Comminuted fish, meats, commercially-raised game animals are cooked to 155°F (68°C) for 15 seconds.	0	0	0.00%	0	0.00%	1	12
9D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds.	0	0	0.00%	0	0.00%	0	13
9E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham)	0	0	0.00%	0	0.00%	0	13
9F. Noncontinuously cooked foods properly reheated	0	0	0.00%	0	0.00%	0	13

10. Cooked foods are reheated to required temperature OBSERVATION

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding.	0	0	0.00%	0	0.00%	0	13
10B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding.	0	0	0.00%	0	0.00%	0	13

11. Handwashing facilities are accessible and properly maintained

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
11A. Handwashing facilities are conveniently located and accessible for employees.	17	15	88.24%	2	11.76%	0	0
11B. Handwashing facilities are supplied with hand cleanser.	17	17	100.00%	0	0.00%	0	0
11B.1. Handwashing facilities are supplied with disposable towels/hand drying devices.	17	15	88.24%	2	11.76%	0	0

12. Employees practice good hygiene

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
12A. Food Employees eat, drink, and use tobacco only in designated areas.	17	17	100.00%	0	0.00%	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.	17	17	100.00%	0	0.00%	0	0

13. Consumer advisory

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	3	3	100.00%	0	0.00%	0	10

14. Time alone is properly used as a public health control

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	0	17
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	0	17

15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitation of food contact surfaces

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
15A. Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below.	0	0	0.00%	0	0.00%	0	13
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above.	0	0	0.00%	0	0.00%	17	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	0	0	0.00%	0	0.00%	17	0

15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	13	13	100.00%	0	0.00%	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	14	8	57.14%	6	42.86%	0	3

16. Special processes are conducted In compliance with Issued variance/HACCP plan, when required

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	3	2	66.67%	1	33.33%	0	14
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	1	0	0.00%	1	100.00%	0	16
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code.	0	0	0.00%	0	0.00%	0	17

17. Food Is received from safe sources

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
17A. All food is from regulated food processing plants/No home prepared/canned foods.	17	17	100.00%	0	0.00%	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	13	13	100.00%	0	0.00%	3	1
17C. Food is protected from contamination during transportation/receiving.	2	2	100.00%	0	0.00%	15	0
17D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law.	2	2	100.00%	0	0.00%	15	0
17E. Food is safe and unadulterated	17	17	100.00%	0	0.00%	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	15	13	86.67%	2	13.33%	2	0
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	0	0	0.00%	0	0.00%	0	17
17H. Shellstock not commingled.	12	11	91.67%	1	8.33%	4	1

18. Toxic materials are Identified, used and stored properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	17	17	100.00%	0	0.00%	0	0

19. Management and food employees are trained in food allergy as it relates to their assigned duties

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens	16	1	6.25%	15	93.75%	1	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	16	4	25.00%	12	75.00%	1	0

Illness Policy

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%
Employees are informed of their responsibility to report the person in charge illness symptoms as specified in Section 2-201.11 of the *Food Code.*	9	4	44.44%	5	55.56%
Employees are informed of their responsibility to report the person in charge diagnosis with, or exposure to, the specified illness specified in Section 2-201.11 of the Food Code.	17	2	11.76%	15	88.24%
Is management aware of its responsibility to notify the regulatory authority when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code.*	17	2	11.76%	15	88.24%
Is management's employee health policy consistent with 2-201.12 of the *Food Code* for excluding and restricting food employees on the basis of their health activities as they relate to diseases that are transmitted through foods.	17	5	29.41%	12	70.59%
Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for removal of exclusions and restrictions of food employees on the basis of their health and activities as they relate to diseases that are transmitted through foods.	17	3	17.65%	14	82.35%

Manager Certification

Number of INFORMATION STATEMENTS	Total	YES	YES%	NO	NO%
Is there a certified food protection manager at the establishment?	17	5	29.41%	12	70.59%
Is the establishment's policy to have a certified food protection manager present at all times?	17	4	23.53%	13	76.47%

Management Assessment Procedures Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	17	2	1	2	8	4	29.41%	70.59%
2. Food employees do not contact ready-to-eat foods with bare hands.	17	0	0	6	10	1	35.29%	64.71%
3. Food is protected from cross-contamination during storage preparation and display	17	3	1	2	10	1	35.29%	64.71%
4. Food contact surfaces are properly cleaned and sanitized	17	3	1	2	10	1	35.29%	64.71%
5. Foods requiring refrigeration are held at the proper temperature	17	0	0	5	12	0	29.41%	70.59%
6. Foods displayed or stored hot are held at the proper temperature	13	0	0	13	0	0	100.00%	0.00%
7. Foods are cooled properly	13	0	0	13	0	0	100.00%	0.00%
9. Raw animal foods are cooked to required temperature	13	0	0	11	2	0	84.62%	15.38%
10. Cooked foods are reheated to required temperature OBSERVATION	13	0	0	13	0	0	100.00%	0.00%

Management Assessment Training Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	17	8	0	1	4	4	52.94%	47.06%
2. Food employees do not contact ready-to-eat foods with bare hands.	17	5	1	2	4	5	47.06%	52.94%
3. Food is protected from cross-contamination during storage preparation and display	17	6	0	0	9	2	35.29%	64.71%
4. Food contact surfaces are properly cleaned and sanitized	17	7	0	1	6	3	47.06%	52.94%
5. Foods requiring refrigeration are held at the proper temperature	17	7	0	1	7	2	47.06%	52.94%
6. Foods displayed or stored hot are held at the proper temperature	13	0	0	13	0	0	100.00%	0.00%
7. Foods are cooled properly	13	0	0	13	0	0	100.00%	0.00%
9. Raw animal foods are cooked to required temperature	13	1	0	11	1	0	92.31%	7.69%
10. Cooked foods are reheated to required temperature OBSERVATION	13	0	0	13	0	0	100.00%	0.00%

Management Assessment Monitoring Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	17	10	5	1	1	0	94.12%	5.88%
2. Food employees do not contact ready-to-eat foods with bare hands.	17	5	3	6	3	0	82.35%	17.65%
3. Food is protected from cross-contamination during storage preparation and display	17	12	1	0	4	0	76.47%	23.53%
4. Food contact surfaces are properly cleaned and sanitized	17	12	0	1	3	1	76.47%	23.53%
5. Foods requiring refrigeration are held at the proper temperature	17	4	1	2	6	4	41.18%	58.82%
6. Foods displayed or stored hot are held at the proper temperature	13	0	0	13	0	0	100.00%	0.00%
7. Foods are cooled properly	13	0	0	13	0	0	100.00%	0.00%
9. Raw animal foods are cooked to required temperature	13	1	0	11	0	1	92.31%	7.69%
10. Cooked foods are reheated to required temperature OBSERVATION	13	0	0	13	0	0	100.00%	0.00%

6. Schools

1. Employees practice proper handwashing

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
1A. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	133	123	92.48%	10	7.52%	0	0
1A.1 Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	40	34	85.00%	6	15.00%	4	0
1B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	124	123	99.19%	1	0.81%	0	0
1B.1 Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	40	38	95.00%	2	5.00%	4	0

1C. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code AND Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	40	33	82.50%	7	17.50%	4	0

2. Bare hand contact restriction

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
2. Food employees do not contact ready-to-eat foods with bare hands.	44	44	100.00%	0	0.00%	0	0

3. Food is protected from cross-contamination during storage preparation and display

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
3A. Raw animal foods are separated from ready-to-eat foods.	0	0	0.00%	0	0.00%	10	34
3B. Different raw animal foods are separated from each other.	0	0	0.00%	0	0.00%	10	34
3C. Food is protected from environmental contamination-actual contamination observed.	43	43	100.00%	0	0.00%	1	0
3D. Food is protected from environmental contamination-potential contamination.	43	43	100.00%	0	0.00%	1	0

4. Food contact surfaces are properly cleaned and sanitized

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
4A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	43	43	100.00%	0	0.00%	0	0
4B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	1	1	100.00%	0	0.00%	41	1
4C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	37	36	97.30%	1	2.70%	5	2

5. Foods requiring refrigeration are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
5A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	139	125	89.93%	14	10.07%	0	0
5A.1. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	44	35	79.55%	9	20.45%	0	0

6. Foods displayed or stored hot are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
6A. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	90	86	95.56%	4	4.44%	0	0
6A.1. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	35	32	91.43%	3	8.57%	9	0
6B. Roasts are held at a temperature of 130°F (54°C) or above.	0	0	0.00%	0	0.00%	1	43

7. Foods are cooled properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
7A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours.	0	0	0.00%	0	0.00%	20	24
7B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours.	3	2	66.67%	1	33.33%	29	12
7C. Proper cooling methods/equipment are used.	4	3	75.00%	1	25.00%	27	13

8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
8A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	41	27	65.85%	14	34.15%	3	0
8B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	32	23	71.88%	9	28.13%	11	0
8C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	42	22	52.38%	20	47.62%	2	0

9. Raw animal foods are cooked to required temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA

9A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds.	0	0	0.00%	0	0.00%	0	44
9B. Pork; Fish; Beef; Commercially-raised game animals are cooked to 145°F (63°C) for 15 seconds.	0	0	0.00%	0	0.00%	0	44
9C. Comminuted fish, meats, commercially-raised game animals are cooked to 155°F (68°C) for 15 seconds.	0	0	0.00%	0	0.00%	2	42
9D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds.	0	0	0.00%	0	0.00%	10	34
9E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham)	0	0	0.00%	0	0.00%	1	43
9F. Noncontinuously cooked foods properly reheated	0	0	0.00%	0	0.00%	0	44
10. Cooked foods are reheated to required temperature OBSERVATION							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding.	0	0	0.00%	0	0.00%	18	26
10B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding.	12	12	100.00%	0	0.00%	31	1
11. Handwashing facilities are accessible and properly maintained							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
11A. Handwashing facilities are conveniently located and accessible for employees.	44	41	93.18%	3	6.82%	0	0
11B. Handwashing facilities are supplied with hand cleanser.	44	44	100.00%	0	0.00%	0	0
11B.1. Handwashing facilities are supplied with disposable towels/hand drying devices.	44	44	100.00%	0	0.00%	0	0
12. Employees practice good hygiene							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
12A. Food Employees eat, drink, and use tobacco only in designated areas.	44	44	100.00%	0	0.00%	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.	44	44	100.00%	0	0.00%	0	0
13. Consumer advisory							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	0	0	0.00%	0	0.00%	0	44
14. Time alone is properly used as a public health control							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	29	27	93.10%	2	6.90%	10	5
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	0	44
15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitation of food contact surfaces							
Number of INFORMATION STATEMENTS	**Total**	**IN**	**IN%**	**OUT**	**OUT%**	**NO**	**NA**
15A. Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below.	0	0	0.00%	0	0.00%	0	4
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above.	0	0	0.00%	0	0.00%	44	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	0	0	0.00%	0	0.00%	44	0

15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	40	40	100.00%	0	0.00%	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	42	31	73.81%	11	26.19%	0	2

16. Special processes are conducted In compliance with Issued variance/HACCP plan, when required

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	0	0	0.00%	0	0.00%	0	44
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	0	0	0.00%	0	0.00%	0	44
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code.	0	0	0.00%	0	0.00%	0	44

17. Food Is received from safe sources

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
17A. All food is from regulated food processing plants/No home prepared/canned foods.	44	44	100.00%	0	0.00%	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	0	0	0.00%	0	0.00%	0	44
17C. Food is protected from contamination during transportation/receiving.	2	2	100.00%	0	0.00%	42	0
17D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law.	2	2	100.00%	0	0.00%	42	0
17E. Food is safe and unadulterated	44	44	100.00%	0	0.00%	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	0	0	0.00%	0	0.00%	0	44
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	0	0	0.00%	0	0.00%	0	44
17H. Shellstock not commingled.	0	0	0.00%	0	0.00%	0	44

18. Toxic materials are Identified, used and stored properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	44	44	100.00%	0	0.00%	0	0

19. Management and food employees are trained in food allergy as it relates to their assigned duties

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens	44	16	36.36%	28	63.64%	0	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	44	29	65.91%	15	34.09%	0	0

Illness Policy

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%
Employees are informed of their responsibility to report the person in charge illness symptoms as specified in Section 2-201.11 of the *Food Code.*	44	23	52.27%	21	47.73%
Employees are informed of their responsibility to report the person in charge diagnosis with, or exposure to, the specified illness specified in Section 2-201.11 of the Food Code.	44	21	47.73%	23	52.27%
Is management aware of its responsibility to notify the regulatory authority when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code.*	44	13	29.55%	31	70.45%
Is management's employee health policy consistent with 2-201.12 of the *Food Code* for excluding and restricting food employees on the basis of their health activities as they relate to diseases that are transmitted through foods.	44	20	45.45%	24	54.55%
Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for removal of exclusions and restrictions of food employees on the basis of their health and activities as they relate to diseases that are transmitted through foods.	44	15	34.09%	29	65.91%

Manager Certification

Number of INFORMATION STATEMENTS	Total	YES	YES%	NO	NO%
Is there a certified food protection manager at the establishment?	43	36	83.72%	7	16.28%
Is the establishment's policy to have a certified food protection manager present at all times?	43	35	81.40%	8	18.60%

Management Assessment Procedures Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	44	0	0	2	33	9	4.55%	95.45%
2. Food employees do not contact ready-to-eat foods with bare hands.	44	0	0	0	41	3	0.00%	100.00%
3. Food is protected from cross-contamination during storage preparation and display	44	0	0	1	35	8	2.27%	97.73%
4. Food contact surfaces are properly cleaned and sanitized	44	0	0	1	35	8	2.27%	97.73%
5. Foods requiring refrigeration are held at the proper temperature	44	0	0	1	32	11	2.27%	97.73%
6. Foods displayed or stored hot are held at the proper temperature	44	0	0	9	28	7	20.45%	79.55%
7. Foods are cooled properly	41	0	0	23	12	6	56.10%	43.90%
9. Raw animal foods are cooked to required temperature	44	0	0	32	11	1	72.73%	27.27%
10. Cooked foods are reheated to required temperature OBSERVATION	44	0	0	3	33	8	6.82%	93.18%

Management Assessment Training Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	44	4	1	2	21	16	15.91%	84.09%
2. Food employees do not contact ready-to-eat foods with bare hands.	44	1	0	0	33	10	2.27%	97.73%
3. Food is protected from cross-contamination during storage preparation and display	41	1	0	10	21	9	26.83%	73.17%
4. Food contact surfaces are properly cleaned and sanitized	44	2	0	2	29	11	9.09%	90.91%
5. Foods requiring refrigeration are held at the proper temperature	44	3	0	1	30	10	9.09%	90.91%
6. Foods displayed or stored hot are held at the proper temperature	44	2	0	8	24	10	22.73%	77.27%
7. Foods are cooled properly	41	5	0	18	9	9	56.10%	43.90%
9. Raw animal foods are cooked to required temperature	44	1	0	32	9	2	75.00%	25.00%
10. Cooked foods are reheated to required temperature OBSERVATION	44	2	0	4	26	12	13.64%	86.36%

Management Assessment Monitoring Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	44	4	2	10	26	2	36.36%	63.64%
2. Food employees do not contact ready-to-eat foods with bare hands.	44	6	1	8	25	4	34.09%	65.91%
3. Food is protected from cross-contamination during storage preparation and display	41	6	0	10	19	6	39.02%	60.98%
4. Food contact surfaces are properly cleaned and sanitized	44	2	3	7	16	16	27.27%	72.73%
5. Foods requiring refrigeration are held at the proper temperature	44	1	0	2	15	26	6.82%	93.18%
6. Foods displayed or stored hot are held at the proper temperature	43	2	2	8	8	23	27.91%	72.09%
7. Foods are cooled properly	41	7	0	17	11	6	58.54%	41.46%
9. Raw animal foods are cooked to required temperature	44	1	0	33	8	2	77.27%	22.73%
10. Cooked foods are reheated to required temperature OBSERVATION	44	1	0	4	16	23	11.36%	88.64%

7. ALL-Combined

1. Employees practice proper handwashing

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
1A. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	565	482	85.31%	83	14.69%	0	0
1A.1 Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code	181	128	70.72%	53	29.28%	42	0
1B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	538	482	89.59%	56	10.41%	0	0
1B.1 Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	181	132	72.93%	49	27.07%	42	0

1C. Hands are cleaned and properly washed using hand cleanser/water supply/appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code AND Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	181	110	60.77%	71	39.23%	42	0

2. Bare hand contact restriction

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
2. Food employees do not contact ready-to-eat foods with bare hands.	223	214	95.96%	9	4.04%	0	1

3. Food is protected from cross-contamination during storage preparation and display

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
3A. Raw animal foods are separated from ready-to-eat foods.	157	140	89.17%	17	10.83%	12	55
3B. Different raw animal foods are separated from each other.	157	153	97.45%	4	2.55%	12	55
3C. Food is protected from environmental contamination-actual contamination observed.	221	216	97.74%	5	2.26%	2	1
3D. Food is protected from environmental contamination-potential contamination.	221	189	85.52%	32	14.48%	2	1

4. Food contact surfaces are properly cleaned and sanitized

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
4A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	223	211	94.62%	12	5.38%	0	0
4B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	49	32	65.31%	17	34.69%	165	4
4C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	86	72	83.72%	14	16.28%	29	106

5. Foods requiring refrigeration are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
5A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	1785	1410	78.99%	375	21.01%	0	0
5A.1. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	223	94	42.15%	129	57.85%	0	0

6. Foods displayed or stored hot are held at the proper temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
6A. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	543	489	90.06%	54	9.94%	0	0
6A.1. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.	167	127	76.05%	40	23.95%	23	29
6B. Roasts are held at a temperature of 130°F (54°C) or above.	2	2	100.00%	0	0.00%	15	201

7. Foods are cooled properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
7A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours.	33	15	45.45%	18	54.55%	111	76
7B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours.	10	3	30.00%	7	70.00%	142	68
7C. Proper cooling methods/equipment are used.	60	29	48.33%	31	51.67%	100	60

8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
8A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	189	98	51.85%	91	48.15%	16	17
8B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	147	81	55.10%	66	44.90%	60	13
8C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	185	79	42.70%	106	57.30%	19	18

9. Raw animal foods are cooked to required temperature

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA

9A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds.	11	10	90.91%	1	9.09%	79	128
9B. Pork; Fish; Beef; Commercially-raised game animals are cooked to 145°F (63°C) for 15 seconds.	22	21	95.45%	1	4.55%	87	110
9C. Comminuted fish, meats, commercially-raised game animals are cooked to 155°F (68°C) for 15 seconds.	30	28	93.33%	2	6.67%	93	96
9D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds.	47	40	85.11%	7	14.89%	94	78
9E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham)	1	0	0.00%	1	100.00%	21	196
9F. Noncontinuously cooked foods properly reheated	0	0	0.00%	0	0.00%	12	207

10. Cooked foods are reheated to required temperature OBSERVATION

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding.	13	11	84.62%	2	15.38%	117	89
10B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding.	35	31	88.57%	4	11.43%	143	41

11. Handwashing facilities are accessible and properly maintained

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
11A. Handwashing facilities are conveniently located and accessible for employees.	224	190	84.82%	34	15.18%	0	0
11B. Handwashing facilities are supplied with hand cleanser.	224	215	95.98%	9	4.02%	0	0
11B.1. Handwashing facilities are supplied with disposable towels/hand drying devices.	224	208	92.86%	16	7.14%	0	0

12. Employees practice good hygiene

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
12A. Food Employees eat, drink, and use tobacco only in designated areas.	223	215	96.41%	8	3.59%	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.	224	224	100.00%	0	0.00%	0	0

13. Consumer advisory

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	44	33	75.00%	11	25.00%	5	160

14. Time alone is properly used as a public health control

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	57	44	77.19%	13	22.81%	20	147
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	0	0	0.00%	0	0.00%	0	221

15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitation of food contact surfaces

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
15A. Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below.	0	0	0.00%	0	0.00%	0	44
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above.	0	0	0.00%	0	0.00%	224	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	0	0	0.00%	0	0.00%	224	0

15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	203	194	95.57%	9	4.43%	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	205	98	47.80%	107	52.20%	0	18

16. Special processes are conducted In compliance with Issued variance/HACCP plan, when required

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	14	10	71.43%	4	28.57%	0	210
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	11	8	72.73%	3	27.27%	0	213
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code.	0	0	0.00%	0	0.00%	0	224

17. Food Is received from safe sources

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
17A. All food is from regulated food processing plants/No home prepared/canned foods.	224	222	99.11%	2	0.89%	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	21	20	95.24%	1	4.76%	8	195
17C. Food is protected from contamination during transportation/receiving.	8	8	100.00%	0	0.00%	216	0
17D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law.	9	9	100.00%	0	0.00%	215	0
17E. Food is safe and unadulterated	224	223	99.55%	1	0.45%	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	25	18	72.00%	7	28.00%	6	193
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	6	1	16.67%	5	83.33%	1	216
17H. Shellstock not commingled.	19	16	84.21%	3	15.79%	13	191

18. Toxic materials are Identified, used and stored properly

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	224	219	97.77%	5	2.23%	0	0

19. Management and food employees are trained in food allergy as it relates to their assigned duties

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%	NO	NA
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens	220	27	12.27%	193	87.73%	4	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	220	76	34.55%	144	65.45%	4	0

Illness Policy

Number of INFORMATION STATEMENTS	Total	IN	IN%	OUT	OUT%
Employees are informed of their responsibility to report the person in charge illness symptoms as specified in Section 2-201.11 of the *Food Code.*	109	64	58.72%	45	41.28%
Employees are informed of their responsibility to report the person in charge diagnosis with, or exposure to, the specified illness specified in Section 2-201.11 of the Food Code.	222	49	22.07%	173	77.93%
Is management aware of its responsibility to notify the regulatory authority when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code.*	223	34	15.25%	189	84.75%
Is management's employee health policy consistent with 2-201.12 of the *Food Code* for excluding and restricting food employees on the basis of their health activities as they relate to diseases that are transmitted through foods.	224	47	20.98%	177	79.02%
Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for removal of exclusions and restrictions of food employees on the basis of their health and activities as they relate to diseases that are transmitted through foods.	224	32	14.29%	192	85.71%

Manager Certification

Number of INFORMATION STATEMENTS	Total	YES	YES%	NO	NO%
Is there a certified food protection manager at the establishment?	224	90	40.18%	134	59.82%
Is the establishment's policy to have a certified food protection manager present at all times?	222	78	35.14%	144	64.86%

Management Assessment Procedures Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	224	21	24	23	119	37	30.36%	69.64%
2. Food employees do not contact ready-to-eat foods with bare hands.	223	12	12	30	162	7	24.22%	75.78%
3. Food is protected from cross-contamination during storage preparation and display	224	20	24	34	126	20	34.82%	65.18%
4. Food contact surfaces are properly cleaned and sanitized	224	20	24	34	126	20	34.82%	65.18%
5. Foods requiring refrigeration are held at the proper temperature	226	12	19	23	148	24	23.89%	76.11%
6. Foods displayed or stored hot are held at the proper temperature	220	19	15	64	107	15	44.55%	55.45%
7. Foods are cooled properly	215	23	9	145	27	11	82.33%	17.67%
9. Raw animal foods are cooked to required temperature	217	27	16	88	74	12	60.37%	39.63%
10. Cooked foods are reheated to required temperature OBSERVATION	218	28	15	57	106	12	45.87%	54.13%

Management Assessment Training Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	224	78	11	22	72	41	49.55%	50.45%
2. Food employees do not contact ready-to-eat foods with bare hands.	223	70	10	12	103	28	41.26%	58.74%
3. Food is protected from cross-contamination during storage preparation and display	218	76	3	33	82	24	51.38%	48.62%
4. Food contact surfaces are properly cleaned and sanitized	224	79	13	17	86	29	48.66%	51.34%
5. Foods requiring refrigeration are held at the proper temperature	226	80	6	15	93	32	44.69%	55.31%
6. Foods displayed or stored hot are held at the proper temperature	220	70	6	47	73	24	55.91%	44.09%
7. Foods are cooled properly	215	81	3	89	23	19	80.47%	19.53%
9. Raw animal foods are cooked to required temperature	217	69	9	72	49	18	69.12%	30.88%
10. Cooked foods are reheated to required temperature OBSERVATION	218	70	10	47	72	19	58.26%	41.74%

Management Assessment Monitoring Value

Number of INFORMATION STATEMENTS	Total	0	1	2	3	4	%≤2	%>2
1. Employees practice proper handwashing	224	94	31	42	53	4	74.55%	25.45%
2. Food employees do not contact ready-to-eat foods with bare hands.	223	81	26	41	71	4	66.37%	33.63%
3. Food is protected from cross-contamination during storage preparation and display	218	91	20	34	65	8	66.51%	33.49%
4. Food contact surfaces are properly cleaned and sanitized	224	117	16	25	42	24	70.54%	29.46%
5. Foods requiring refrigeration are held at the proper temperature	225	63	11	32	69	50	47.11%	52.89%
6. Foods displayed or stored hot are held at the proper temperature	218	62	15	59	46	36	62.39%	37.61%
7. Foods are cooled properly	215	80	7	87	29	12	80.93%	19.07%
9. Raw animal foods are cooked to required temperature	217	70	12	74	43	18	71.89%	28.11%
10. Cooked foods are reheated to required temperature OBSERVATION	218	75	10	51	52	30	62.39%	37.61%